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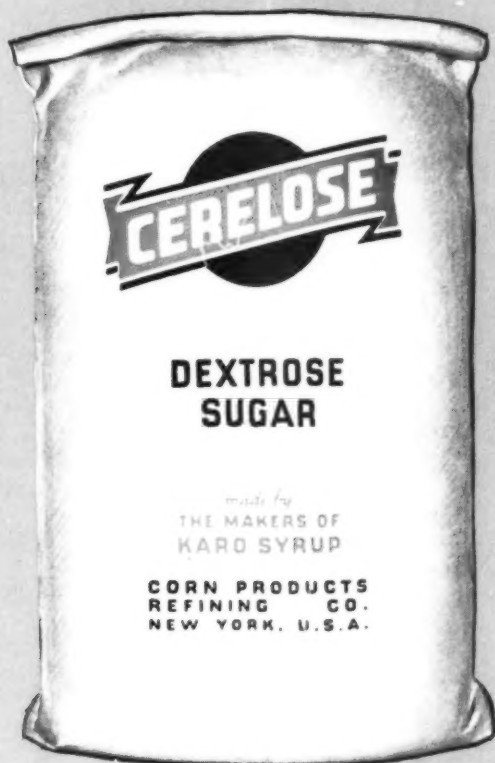
THE NATIONAL PROVISIONER

SEPTEMBER 28 . 1946

Leading Publication in the Meat Packing and Allied Industries Since 189

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SEPTEMBER 28, 1946

Number 13

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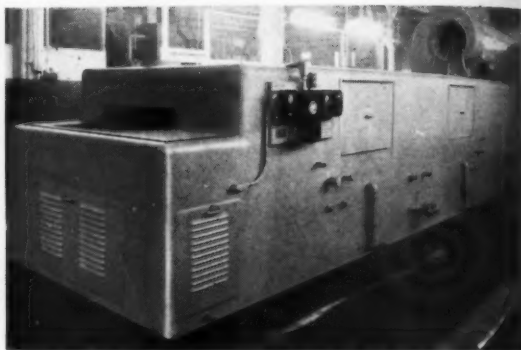
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In one noted food plant, the installation of a HOWARD Cleaning Machine actually cut cleaning costs to less than 75% of the previous figure! This is just one example of savings shown in food plants of all types. . . . For cleaning packing equipment, HOWARD builds a variety of machines. Howard Engineers will be glad to make a no-cost, no-obligation survey of your cleaning problems, show you how much time and money you can save.

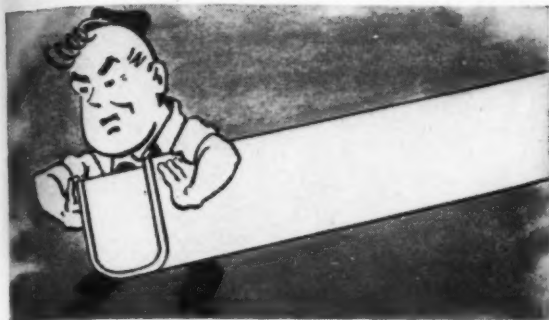
- SMOKED MEAT RACKS
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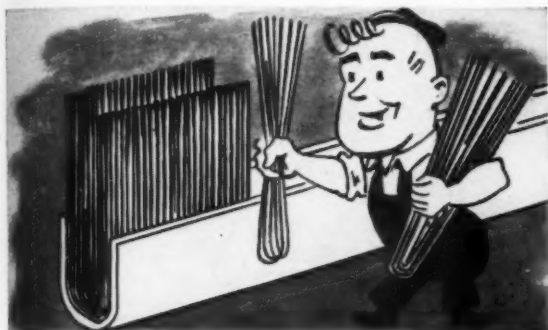
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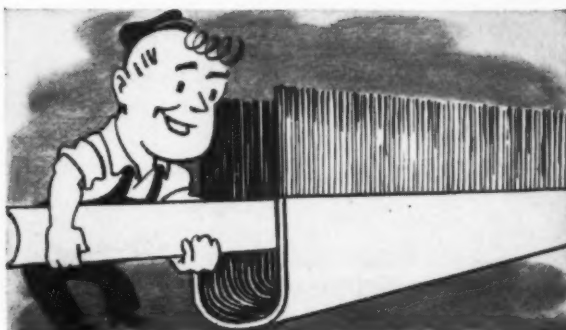


1. A strip of steel, brass or bronze is formed into a channel. This metal may be plated to resist corrosion from chemicals and water.

are made to
**LAST
LONGER**



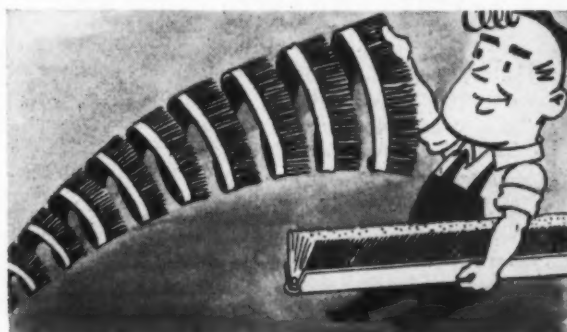
2. Then, filler material of the kind and length to do each particular job best is "hairpinned" and inserted, ends up, in the channel.



3. Next, a plated steel wire is laid along the channel on top of the filler material to anchor it permanently in position.



4. Finally, the sides of the metal strip are clinched under heavy pressure so that the bristles can never fall out.



5. Fuller-Gript brushes can be wound around cores from $\frac{1}{4}$ " to 3 ft. in diameter, spiraled, or laid in straight strips of any length.

Fuller-Gript construction not only gives you a brush that lasts longer, but one of uniform density that provides more efficient brushing action. Fuller-Gript brushes can be designed specifically to do any brushing job. Simple anchoring devices make it possible to install them quickly and so securely that they will not come off even when used on high-speed cylinders.

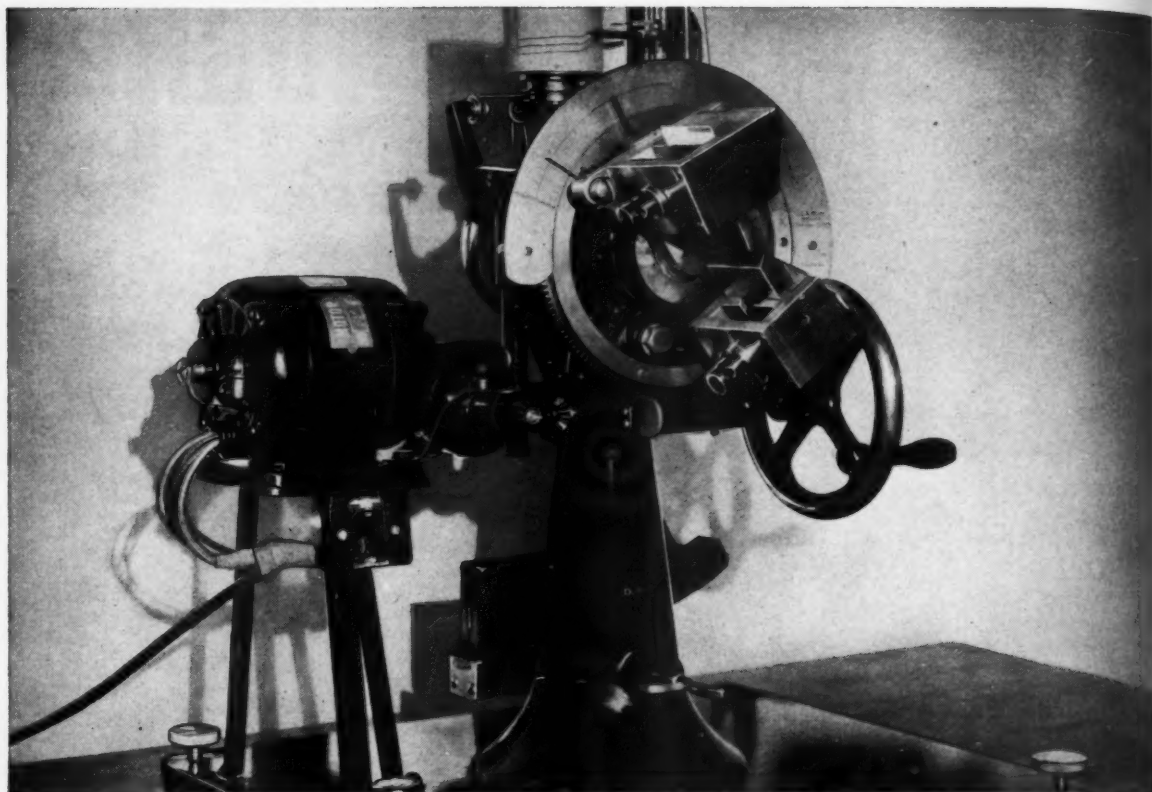
Our engineers will be glad to discuss the application of Fuller-Gript to any type of machine. We will also send a sample Fuller-Gript strip. Write, wire, or phone.

Fuller ! Gript

BUILT-TO-ORDER BRUSHES FOR YOUR EQUIPMENT

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"How stiff is a piece of tin plate?"—the question on which the Schopper Testing Equipment is an expert.

FOUR "WISE GUYS" OF THE LABORATORY

The strange-looking machines on this page may not know all the answers about tin plate.

But, by and large, they are extra bright on most aspects of this subject. And they play an important part in the quality-control operations at Canco Central Research Laboratories at Maywood, Illinois.

Quality control is something in which American Can takes a deep interest. For we are obsessed with the idea that you can't be too sure about container materials.

So, tin plate, adhesives, paper, solder, enamels, and sealing compounds—all components of the containers we make

—get a going-over at Maywood, which results in a wide margin of safety for the products our customers buy.

It may be once in a business lifetime that these wide margins are exceeded and the container fails. Again, it may be never. But American Can serves its customers on the basis that *before—not after*—the horse is stolen is the time to put the padlock on the barn door.



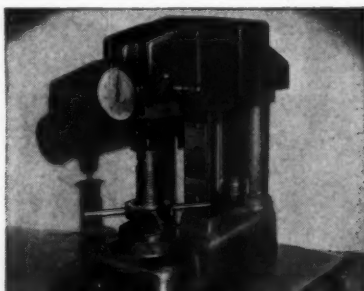
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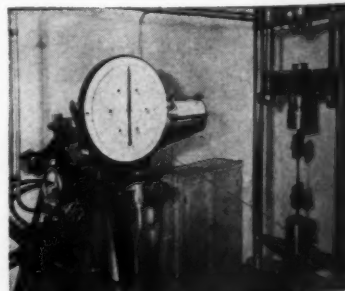
No other container protects like the can



This is a Cup Tester. Its specialty is the question, "What are the drawing properties of tin plate?"



Hardness of tin plate is the Rockwell Tester's meat. It gives the exact, reliable answer.



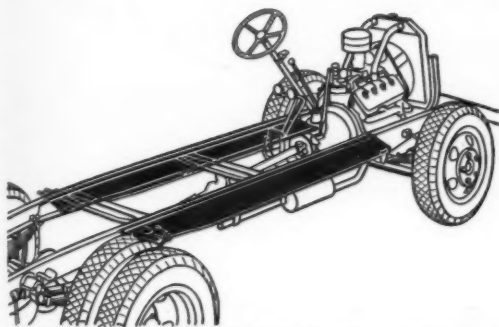
This is an Amsler Tester. It tests samples by tension or by compression. It tells us how strong tin plate is.

REGISTRATIONS SHOW IT — OPERATORS KNOW IT!

"FORD TRUCKS LAST LONGER!"

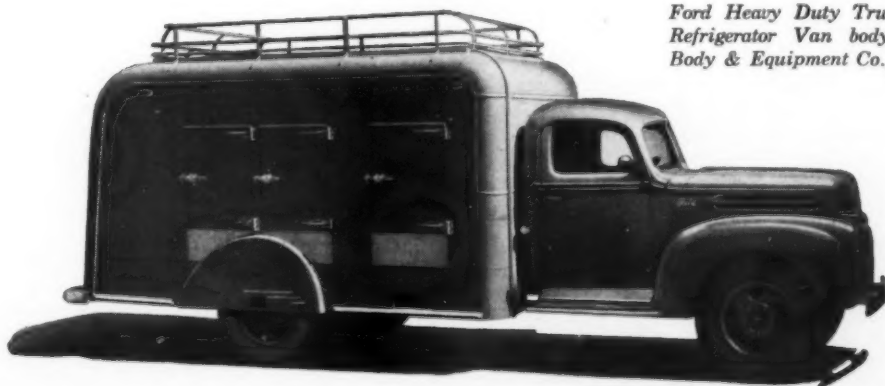


**One big reason —
FORD FRAMES STAND UP!**




One of the big reasons why 78 per cent of all Ford V-8 Trucks ever built are still in use, is found in Ford frame engineering. Ford Light Duty Half-Ton units, for instance, have true *truck frames*—parallel side-rails—full SAE 34-inch width, taking standard bodies—rear kick-up and side-mounted springs for extra-low load height—alligator jaw cross-member—great strength and rigidity, for longer life to cab and body. The full-channel side-rails of Heavy Duty frames are *doubled* between springs, as illustrated, increasing side-rail strength 46 per cent—a construction far superior to old-fashioned fishplates.

Ford



Ford Heavy Duty Truck with special Refrigerator Van body by American Body & Equipment Co., Dallas, Texas.

 Only Ford offers all these long-life features: choice of 2 great engines, the 100-H.P. V-8 or the 90-H.P. Six—Flightlight aluminum alloy, 4-ring pistons—short, rigid, fully counter-balanced cast alloy steel crankshaft—big brakes, with non-warping, score-resistant cast drum surfaces—extra heavy sheet steel in fenders, hood, cowl and cab—4-pinion differential with triple roller bearing, straddle-mounted axle drive pinion.

There are *more than fifty* such examples of Ford

endurance-engineering in today's Ford Truck. NO OTHER TRUCK BRINGS YOU ALL THESE IMPORTANT EXTRA VALUES AT ANY PRICE. Each one adds to the years of faithful service you can confidently expect from your Ford Truck. Let your Ford Dealer point them out to you.

FORD TRUCKS

MORE FORD TRUCKS IN USE TODAY THAN ANY OTHER MAKE



ARMOUR NATURAL CASINGS

The strength and quality of Armour Natural Beef Round Casings preserves the freshness of your sausage . . . brings customers back. The *natural* porosity allows maximum smoke penetration.



- ★ *Plump!*
- ★ *Juicy!*
- ★ *Fresh!*
- ★ *Uniform!*

ARMOUR and Company

Institutions Given Buying Priority by Amendment 4, CO2

AN ALLOCATION program designed to increase the flow of meat to hospitals, asylums, orphanages and prisons was put into effect this week by the Office of Price Administration through Amendment 4 to Control Order 2. The amendment requires suppliers of Group 2 and Group 5 institutional users beginning October 1, to furnish the same percentage of the amount of meat supplied during the same month in the base period 1944.

The amount of meat that must be furnished the institutions is based on a formula applied to the following information, which Class 2 and 5 institutions will give to their suppliers in the form of a monthly written notice.

- 1) Quantity and types of meat acquired from supplier during each month of 1944; 2) Percentage each supplier's shipment in each month in 1944 bears to total amount of meat received by an institution during that time; 3) The number of meals served during each month of 1944; 4) Estimated number of meals to be served during each month for which the notice is given; 5) Total amount of meat required by an institution for a particular month.

The formula by which a supplier must determine the amount of meat he is required to sell a Class 2 and 5 institution is as follows:

- 1: Divide the amount of meat sold during a month in 1944 by the number of meals served by the requesting institution in the same month.

- 2: Next, multiply the result by the estimated number of meals to be served by the institution during the current month for which supplies are being requested.

- 3: The result—or the specific amount requested by the institution, whichever is less—is the quantity of meat a supplier must furnish the institution making the request.

A supplier who defaults or falls short of the amount of meat requested must make up the difference in the following manner:

- 1: If he falls short of the requested amount, he must make up the shortage during the first 15 days of the following month.

- 2: If he refuses to sell to a Group 2 or 5 institution applying for meat, he may not sell to anyone else until he has fulfilled his requirements.

(Continued on page 25)

Advance Reports Point to Large Attendance at 41st Annual Convention

From all advance indications, the 1946 American Meat Institute meeting which is being held at the Stevens hotel in Chicago on September 30 and October 1 and 2, will have the largest attendance of any convention in the Institute's history. More than 1,400 names had been received by the AMI on Thursday of this week, a larger number than any previous advance registration. Room registrations at the Stevens have exceeded those of last year by some 200 rooms, and 1,200 advance reservations to date for the 41st annual dinner indicate that there will be a capacity crowd at this event on Tuesday evening.

Dr. Samuel N. Stevens, president of Grinnell college and nationally known speaker on human relations, will give the address at the dinner. Entertainment will include Dunninger, world famous mind reader.

Much interest has been expressed in the broadcast to be given by Fred Waring and his Pennsylvanians Tuesday morning. Since this is a popular daytime show, many women will be familiar with the program and interested in seeing a live broadcast. The AMI has announced that women will be welcome at this meeting. Fred Waring will tell something about how the program is put together in a short talk immediately following the conclusion of the broadcast, and Bill Bivens, the announcer, will also be on hand. This meeting will begin promptly at 9:30 a.m. The annual dinner Tuesday evening is also open to women.

The sectional meetings, always a popular feature of the convention, have been revived this year and will be held on Monday.

USDA CHICAGO BUYING OFFICE TO CLOSE SOON

Announcement was made this week that activities at the national procurement office of the meat merchandising division of the U. S. Department of Agriculture, which has been located at 5 South Wabash ave., Chicago, Ill., will be ended on October 19. The work of the office in purchasing meat and meat products for various government agencies and others will be completed at that time.

During the war and post-war years the office has been the effective meat purchasing agency in connection with the FSOC, CCC, lend-lease, UNRRA and other programs. Moreover, the meat merchandising division also furnished civilians in territorial posses-

Speeches Fail to Refill Coolers or Consumers' Plates

DETERIORATION in the meat situation this week appeared to be progressing in direct ratio to the amount of comment expended on it by various public officials. At times it seemed that administration leaders were finding it almost as difficult to handle among themselves as the famous approval-disapproval and in-again-out-again cabinet case of a few weeks earlier.

Political leaders were obviously hearing from the people—and hearing some things they didn't like. As political pressure mounted there were demands for meat price decontrol, predictions of an early end for ceilings and finally a pronouncement by President Truman that:

"Dire predictions of a meat famine are without basis."

The President did not define "famine" but he did admit that there is a shortage. This has been caused, he said, by heavy meat consumption during July and August and not by OPA controls. He insisted that price controls will remain on meat and that the supply of beef should pick up soon.

"I know what I'm talking about this time," he commented emphatically.

The President denied that he had given approval to the 60-day suspension of meat price controls suggested by Representative J. W. McCormack, House Democratic leader and, apparently, took issue with the Democratic national committee which has adopted a resolution asking Chairman Robert

(Continued on page 29.)

sions with meat during the war and supplied most of the meat used by the American Red Cross in prisoner-of-war packages.

The office had its inception at the time of the American Meat Institute convention in 1942. During the past four years it has negotiated 32,900 contracts for the purchase of 7,584,456,000 lbs. of meat and meat products for export. Among the unique items it bought were pork and soya links, pork and beef tushonka, canned sliced bacon and canned horsemeat.

The personnel of the office, together with those connected with the allied set-aside office, will be released from government service.



CHAMPION TRUCK LOAD

This is the champion truck load of hogs at the swine Congress. These Chester Whites were deep set, long bodied, very smooth and were well finished. Jones Dairy Farm, Fort Atkinson, Wis., bought them for 76c per lb. Since the pork from these hogs is being made into sausage according to the company's formula, conventional dressing yield data will not be available on them.



JUDGING INDIVIDUALS

It was a busy time in the show ring when individual hogs were being judged. Each man had all he could do to keep his porker quiet, and the judge had his hands full in trying to pick out the best in the weight division. This scene was the judging of Poland Chinas, the breed that had the grand champion of the show.

PACKERS SELECT TYPE AT SWINE CONGRESS

WHAT kind of a hog does the packer want to buy in 1946-47? (The obvious answer, right now, would be "any kind," but this is intended to be a serious question.)

How does the most desirable 1946-47 model compare with the type most in demand in 1945? 1944? 1941?

What characteristics should the ideal butcher hog have? How does this fit in with the present feed situation? The shortage of fats and oils?

Do you feel that producers are aware of packers' ideas, or is there too much of a lag between the application of certain standards in the buying pen and the application of those standards on the farm?

How can packers and producers get together more closely in producing the kind of live hog and dressed carcass that will fit consumers' requirements and best suit the current state of the farm economy?

What are you doing as an individual packer to demonstrate to producers the kind of hogs you need? Are you making it worth their while to produce such hogs?

The National Barrow Show and Swine Industry Congress represents an at-

tempt to answer some of these questions in a practical way. It was resumed this month after a wartime lapse of four years.

The show was in operation for about 15 years before interruption by the war, and even the long layoff failed to dampen the intense interest that was evident in shows of previous years. The Congress this year was star-studded with practically every breed of hog that is grown in this country, plus several offerings of crossbreeds which also made favorable showings. The meeting attracted exhibitors from 14 states and was held under ideal conditions at Austin, Minn., where the next two shows will also be held.

This show is unique in that packing-house hog buyers are the sole judges

in determining the type of hog that will be champion. The selections this year ran contrary to the type that would have been selected as the best last year for several new factors entered into the choice. One was that the feed supply situation is much improved compared with a year earlier. Another is that while packers were attempting to get away from the lard type hog prior to the war, the urgent demand for fats and oils and the prospects of good demand for some time to come, call for a stretchy hog able to carry the maximum in finish.

Because these new considerations played a part when top selections were named, the judges were pressed to explain their choices and to point out why comparatively long bodied hogs are wanted compared with the previous close-coupled type.

Judges in the truck load division included L. P. Reeve, manager, hog buying department, Geo. A. Hormel & Co., Austin, Minn.; C. R. Adams, buyer, Wilson & Co., Albert Lea, Minn.; M. E. Corcoran, buyer, the Cudahy Packing Co., Omaha, Neb.; R. G. Plager, manager, agricultural service department, John Morrell & Co., Ottumwa, Ia., and Edward N. Wentworth, director, live-

Do you have any opinions or comment with respect to the questions in the adjoining column, or on the hog type selected as the packers' choice at the swine show as related in this story? The Provisioner will be happy to hear from packer livestock and pork men on the whole subject.

stock bureau, Armour and Company, Chicago.

One point brought out in the selection of the champion of the show, as well as in the choice of breed champions, was the packers' desire for a hog carrying as little waste as possible. In this connection it was evident that these bodily characteristics operated against certain breeds. One breed was held to be too wasteful in the jowls and the judges pointed out that this is not a desirable or valuable type of meat as far as the packer is concerned. Not only did the jowls on this breed run on the full side, but the neck also tended to be too heavy. This means a greater proportion of shoulder cuts and a smaller percentage of the more desirable cuts, such as loins and hams.

The offerings of another well known breed measured up fairly well, but the type of hogs in the truck load competition, and also in the single barrow contest, failed to carry the requirements demanded by the judges. This large breed of hogs showed only moderate length in the loin, a slight narrowing in the back and more than a moderate amount of space underneath, which meant rather long legs. Most of the offerings of this breed of hog were slightly unfinished, but any further concentrated feeding would produce more in the way of heavy fat cuts than meat.

Battle Between Two Breeds

The two breeds of hogs that stood out as far as the packer judges were concerned were the Chester Whites and Poland Chinas. The judges were favorably impressed by the wide loin, deep body, straight underline and the short legs of the Chester Whites. It was also pointed out that their high tail setting meant longer hams which was also a factor in selecting this breed for most of the top honors of the show. The majority of these hogs exhibited were well finished in the medium and light weight division, but they were considered to have a tendency to be springy enough and heavy boned so as to be able to consume further amounts of feed and produce larger pork cuts.

It was strictly a battle of the Chester Whites against the Poland Chinas where all top awards were concerned. The former breed had the majority of



ATTEND CONGRESS BANQUET

The principal address at the banquet held in connection with the meeting was given by Harold E. Stassen, (center) former governor of Minnesota. At left is H. H. Corey, vice president and general manager of Geo. A. Hormel, Austin, Minn., and right, Levi P. Moore, president, National Association of Swine Records.

ribbons for the various weight divisions, but the honor of grand champion barrow of the show was taken by a light weight Poland China, shown by Mancryco Farms, Manning, Iowa.

Almost in unison the judges emphasized that the champion hog had about everything that was desirable from the packer standpoint. The top hog was a low-set type which indicated a large amount of high quality pork cuts. The head was smooth and neck lines ran to the small side. The front shoulders were well covered, followed up by a long, full loin and deep set hindquarters denoting a thick ham. This champion, while showing full finish at 245 lbs., was well able to continue on feed and, at the same time, to maintain the desirable qualities that the judges insisted

SCENES AT SWINE CONGRESS

On more than one occasion were the judges in such a huddle as this as they attempted to agree on top honors in the truck load division. Center photo shows percentage of yields from four different grades of hogs and the other chart shows cuts and sides yielded by these same hogs. This exhibit was prepared by Geo. A. Hormel & Co., Austin, Minn.

upon. Because it was evident that further feeding would produce greater quantities of pork with a minimum of waste, this type was selected as tops.

"We are here to help the farmer produce the type of hog that will be most satisfactory under all conditions," said W. T. Reneker, head hog buyer, Swift & Company, who also did some judging. "I believe that the object now is to build a hog to fit the corn crop. More bushels of corn are grown per acre now than only a few years ago and to compensate for this added output of feed grains the farmer should feed a hog that can take a large amount of grain without becoming rough and overdone.

"Corn is one of the tools of pork production and the other is the hogs. With corn production up sharply the farmer must increase his output of hogs. There are about 6½ pigs saved per litter in the United States, which is little changed from what it has been for a number of years. However, in order for the farmer to keep up with the grain production he should save larger numbers of pigs from each sow. Proper breeding will bring this desired end and I hope we are picking that kind of hogs."

Overall Quality Good

The judges were unanimous in their praise of this revived hog show. As a whole, the type of all hogs was very good and the objections to one breed or another were rather minor when almost 2,000 head of choice hogs must be considered.

A banquet was held in connection with the Congress at which Harold Stassen, former governor of Minnesota, was the main speaker. Geo. A. Hormel & Co., showed an exhibit of four hog carcasses of various grades that was explained to the audience. Carcasses included one underfinished, one of faulty conformation, one overfinished and a desirable grade. The good and the bad points of the various cuts were then explained in detail.

At the sale following the judging of the hogs the grand champion brought \$8.80 per lb. and sold to a Minneapolis restaurant. The grand champion truck lot of hogs from the Portage Farms, Woodville, O., sold at 76c per lb. to the Jones Dairy Farm, Fort Atkinson, Wis.



	1	2	3	4
HAM	12%	11.3	12.5	12.6
PICNIC	6.9	6.1	6.7	6.4
BUTT	4.7	4.6	4.4	5.1
LOIN	9.9	8.3	10.3	8.8
BELLY	10.3	10.6	8.6	8.6
FAT BACK	7.3	9.3	3.5	7.2
FAT TRIM	9.1	12.3	5.5	9.9
MISC.	8.2	7.8	9.7	7.9
TOTAL	68.4	70.3	61.2	66.5

1	2	3	4
PICNIC	PICNIC	PICNIC	PICNIC
BUTT	BUTT	BUTT	BUTT
LOIN	LOIN	LOIN	LOIN
BELLY	BELLY	BELLY	BELLY
FAT BACK	FAT BACK	FAT BACK	FAT BACK
FAT TRIM	FAT TRIM	FAT TRIM	FAT TRIM
MISC.	MISC.	MISC.	MISC.
TOTAL	TOTAL	TOTAL	TOTAL

THE cooking operation, the final step in the long and exacting technique of processing cooked hams, can do much to enhance or impair the quality of the product. The type of hams used, attention to operational standards and the equipment employed, all have a bearing on the quality of the end product obtained.

While the grading of hams normally is performed in the ham boning room prior to smoking, the cooking department should always check to see whether the loads have not been inadvertently mixed. It is possible for the hams to be mixed as they are removed from the smokehouse trees and doubled up because of a lack of meat trucks. If, through carelessness 10-lb. average hams are placed in 12-lb. molds, the resulting product, especially the lighter hams of the weight range, will be poorer in appearance.

The need for close grading of the ham becomes strikingly apparent when considering its relation to the ham mold. Irrespective of the type of mold used, if the weight is too light for the lid, there will not be the proper compression of the ham. A light ham will receive weak compression as the springs of the mold do not encounter the resistance furnished by a bulkier piece of the meat. In extreme cases the finished ham will have a pronounced watery texture, a poor color and a negative taste. In some instances the binding of the ham will be incomplete and the ham will fall apart on slicing. An inadequately compressed ham also may be studded with water pockets in the bone removal incisions.

If Ham is Too Large

On the other hand if the ham is too heavy for the size of mold used, there is a greater risk of accidentally freeing the lid from the mold. The lid will rest very high on the meat and provide a greater ratchet surface area which can be jarred loose. Too much meat in the mold will prevent the springs from being compressed to exert the correct pressure on the lid during the cooking process. If excessive mechanical pressure is applied to press the lid down properly, the result is seepage of meat between the lid and mold. The seepage is a total loss as it will have to be trimmed after cooking. Shrinkage is excessive when heavier averages are compressed too much.

Once the meat and the mold have been matched, care should be exercised in placing the ham in the mold. The skin or fatty side of the ham always should be placed down so that the incision is up and the direct pressure of the lid will bind the cavity. Furthermore, if the skin or fatty side is up when the ham is removed, it will require additional labor to right the ham for drying. If the hams are not properly placed for drying, surface water will remain in the crevice of the sewing, giving the ham a watery appearance.

The mold should always receive the

mechanical attention necessary to keep it in proper condition. Molds which are used with a pressure press tend to develop a center bulge, allowing meat to seep over the lid as the clearance between the mold and the lid is increased. Failure to straighten the mold is costly since the seepage must be trimmed each time it is used.

At times a mold may be used on which the lip is cracked and bent upward, making it necessary to trim hams which are to be canned. There is also the additional risk of freeing the ratchet.

The bolts on the ratchet arm or spring guide sometimes cause trouble.

Ham Cooking Results are Best Under Close Control

On molds in which the bolt forms a guide rod along which the lid travels under compression, it becomes seated too loosely and catches on the head of the well and prevents the spring from riding down with the ham as it is compressed. As only one of the wells is caught as it should be, appearance of the ham will be uneven. On the ratchet arm type of mold, the bolt which ties the ratchet to the ratchet arm extension may become loose. While the bolt has sufficient strength to hold the ratchet on the retainer, it permits lid movement, resulting in uneven molding. Personnel must watch the condition of mold lids to prevent product damage.

Watch Pressing Operation

In pressing the ham careless workmanship will result in product waste. On any ratchet type of ham mold the presser must see that the notches of the ratchet are evenly set. The danger of missetting ratchets is greatest when the volume is heavy and the presser is keeping up with gang flow. His pace is fixed for him, and rather than fall momentarily behind the gang pace, he will let the uneven mold slide along. With hand molding, the danger lies at the end of the day when the worker is tired and perhaps a bit annoyed from banging his hand when his hand handle slips.

Air pressure should be watched in using a mechanical press. If too great, the molds and lids take a beating, especially when the alignment between the press hammer and the lid is off and the lid arm is hit a striking blow. Too much pressure also will force out the meat between the lid base and the mold wall.

With the mechanical press the operator must see that the ratchet teeth are properly clamped against the lip of the mold. Failure to do so will result in a poor lid grip which may be knocked loose in vat handling.

Stacking the molds in the cooking vat is another important operation. Proper tiering of the hams will minimize the risk of knocking the lids loose and will insure maximum utilization of vat space for ham cooking. If hams are piled haphazardly, they fall and jostle against each other and a few loose lids and "balloon" hams are almost certain to result. All molds can be stacked on an alternating tiering plan. Supervisors must insist on proper care in stacking the ham molds. The removal of the molds will be greatly hastened if they are stacked methodically.

Perhaps the most important consideration requiring correct stacking of

ham molds lies in the assurance of proper cook. Jumbled ham molds impede the even flow of water throughout the vat and, as a result, the temperature reading of the vat will not reflect the true temperature of much of the product being cooked. In a properly stacked vat there is a series of paths by which the heated water moves throughout the tank.

One danger often encountered where a large number of ham molds are being placed in a large vat is that the stacker, in taking the mold from the apron of the vat, follows through with one quick downward sweep in placing the mold on the lower level. The danger of the practice lies in the banging of the ratchet arms against the mold and the undetected loosening of the lid. This is especially likely to result with those on which the lid rides high since they fail to give a snap sound as they are freed.

Temperature All-Important

Operators are much aware of the need for accurate temperature control for indifference will lower the yield and quality of the product. Hams are usually cooked in water which allows close temperature control. However, in manually-controlled vats the temperature will occasionally go beyond the desired range and remain at a higher level for some time. Since the shrink is increased markedly at temperatures above 170 degs. F., the workmen must make adjustments to shorten the cook time by taking more frequent internal ham temperature readings and must stop the cook when the desired internal temperature is reached.

Care must be employed in selecting the hams for taking internal temperature readings. There is a tendency to get the ham which can be removed from the vat most easily and the danger lies in using this same ham repeatedly since

(Continued on page 28.)

COMMITTEE'S MOVE TO TAKE BEEF DECONTROL TO ANDERSON DELAYED

Although the OPA beef industry advisory committee met this week in Washington prepared to initiate the presentation of a petition to the Secretary of Agriculture asking him to recommend decontrol of cattle and calves and beef and veal, the group was unable to take this action because of a technicality. This made it necessary for the committee to postpone the matter for consideration at another meeting which will be held on October 4.

(In a radio talk this week Secretary of Agriculture Clinton Anderson, in effect, denied the petition in advance by stating that meat is so short he cannot grant such a petition and that he would not raise live ceilings.)

Under the provisions of the Emergency Price Control Extension Act, only an official industry advisory committee appointed by the Administrator of the Office of Price Administration can formally petition the Secretary of Agriculture for decontrol of an agricultural commodity. The USDA says that communications from persons or groups other than industry advisory committees cannot be viewed as formal petitions for decontrol under the provisions of the act.

In the case of agricultural commodities, petitions filed by an industry advisory committee with the Secretary must be in accordance with regulations prescribed by him. Under these regulations a petition for decontrol filed by an Industry Advisory Committee must be based on the grounds that supplies are sufficient to meet requirements.

After an eligible industry advisory committee has filed a petition for decontrol of a commodity the Secretary is required to grant or deny a petition within 15 days after the petition is filed. If the petition is denied (in whole or in part), the advisory committee may request a hearing. The request for a hearing must be complied with within 10 days, and the petition must either be granted or denied by the Secretary within 15 days after the hearing. Should the petition then be denied, the advisory committee may appeal to the Price Decontrol Board any time during 30 days after this denial has been made by the Secretary.

C-RATION ON WAY OUT

C-ration, sometimes referred to as the "pet hate" of combat GI's, will be replaced by a new battle-front food assortment to be known as E-ration. Changes in the new ration include a larger variety of meats, real white bread and the addition of a can of fruit. There are not as many calories in E-ration as in the old C-ration, but this is offset by the fact that soldiers used to throw away items from the C-ration that they did not like.

Pug-Nose Porky Will Attend AMI Meeting

The be-spectacled grinning little porker, who has become familiar to readers of THE NATIONAL PROVISIONER "Tips and the News about Meat Packing," sent regularly to advertisers and interested suppliers by Frank S. Easter, manager, promotion and research, has dusted off his zoot suit, straightened his polka dot tie and is all set for a big three days of fraternizing with the packers, manufacturers and their friends.



Porky, with his bald pate shining and his tail neatly curled, will circulate among the conventioners in the lobbies and hospitality headquarters and generally "try to be aggressive without being obnoxious." Decked out in his Sunday best, the little fellow (personified by the hitherto astute Mr. Easter) will present a picture of sartorial splendor to dazzle the eye of even the most ardent exponent of the ensemble dapper. His jumbo-size white tie with red polka dots will add the proper touch of elegance to the full cut-away frock coat and contrasting tan vest. The loose, baggy trousers will offer a contrast in clashing green and light tan checks. Spats covering his shoes (pardon, hooves) will complete the get-up. Except, of course, for the large pink cane with pennant attached introducing "THE NATIONAL PROVISIONER's Pug-Nose Porky."

While accompanying the NP photogs on their rounds, Porky will be glad to answer any and all questions regarding the magazine, its features, circulation and services. He also promises to use his piggy influence on the three little pigs who should be going to market, but ain't.

Porky (nee Easter) has but one request. His papier mache head and costume look so realistic and in these days of meat scarcity he may find himself in the possession of a packer who has ideas of relieving in a small way the pork appetites of his customers. "If that happens," exclaims Porky, "I'll expose the whole business. I'll squeal."

PACIFIC COAST SHOW

Pacific International Livestock Exposition will be held at Portland, Ore., from October 5 to 12. Close to 5,000 animals will be shown and will vie for prize money of more than \$75,000.

NIMPA EASTERN GROUP ASKS END OF CONTROL

At their recent meeting held in New York city, eastern division members of the National Independent Meat Packers Association, branded price controls as impractical and unenforceable and drafted a telegram to Secretary of Agriculture Clinton P. Anderson urging his immediate action to end "an intolerable situation so bad as to constitute an emergency."

Of the 60 firms represented at the meeting only five were doing 50 per cent of their normal business, with only two slaughterers in this category; 27 were operating below 25 per cent of normal and nine were closed completely. During July and August, while controls were off, all of these firms operated at, or near, full capacity. This was offered in the telegram as dramatic proof of the paralysis that can be caused by regimentation.

John A. Heinz, eastern division vice president, explained that the meeting had been called to afford members an opportunity to discuss mutual problems. Wilbur La Roe, jr., association general counsel, urged members to fight for full payment of livestock freight claims and explained his opinion of the rights of packers to collect full market value for meats delivered to the government. In a show of hands he found 17 firms had not yet received any of their June subsidy.

Seek Cattle Ceiling Change

In further discussion the members resolved that the national board of NIMPA be urged to work for a readjustment of the over-riding ceiling on cattle and for a revision of MPR 389 to compensate sausage manufacturers for increased costs of labor and supplies.

F. M. Tobin, president of Tobin Packing Co., Albany, N. Y., described the industry conference with OPA Administrator Porter at Chicago and said that Porter had not carried out his pledge of cooperation with the industry and instead told the press, upon his return to Washington, that more regulation of the meat industry was needed and not less. C. B. Heinemann, NIMPA executive vice president, reported on the debate on government grading at the central division meeting held in Cincinnati earlier this month.

Adolph Miller, western division vice president, has announced that a meeting of that division of the association will be held at the Palace hotel, San Francisco, Calif., on November 8.

Southwestern division members of NIMPA meeting at Dallas, Tex., branded meat price controls unnecessary and sent an appeal to Secretary of Agriculture Anderson to end controls. The meeting was attended by 75 per cent of the independent slaughterers of the region and of these 70 per cent were either closed completely or operating at less than 50 per cent of normal.

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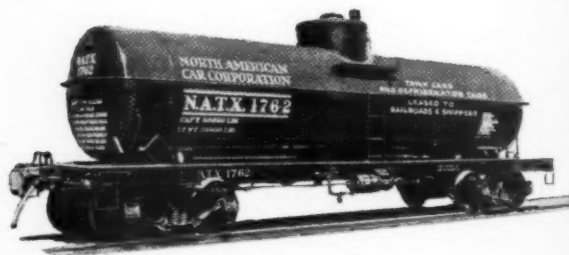
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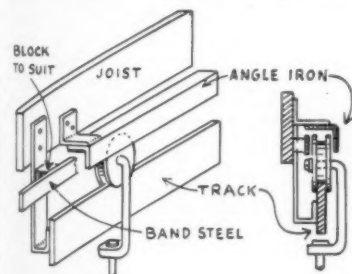
While the extensive use of measures to prevent trolley derailment is probably unnecessary and impractical, plants that are experiencing undue difficulty with such accidents may find certain safety devices helpful, according to meat industry safety engineers. The work can be performed by the plant maintenance man.

One of these devices is a stud set in the arm of the trolley which will prevent the wheel from rising high enough to free itself from the rail. The stud is set in the arm at a distance below the bottom of the rail which is less than the depth of the groove of the trolley wheel. The stud can be welded to the trolley arm and, if the number of pieces to be modified is not too large, it may be worthwhile to drill a hole in the trolley arm and sweat the stud into it before brazing.

The application of this device is limited, packinghouse safety engineers point out, to departments having a closed trolley system and those where heavy loads are moved by overhead rail. In the latter locations every preventive measure should be used. A closed system is one in which the trolleys travel on fixed routes with no safety stops to clear and where the trolleys are not removed from the rail in the course of normal operations.

Finger feed arrangements or underslung trolley supports make it impossible to employ the stud arrangement.

This safety device has application where heavy loads are removed from platforms and set in a free swinging motion perpendicular to the trolley rail. In departments such as the canning room, the pork trim or car icing, where



heavily loaded trolley baskets are moved, the stud may be helpful in preventing the baskets from jumping the rail.

In locations where there are frequent derailments, such as on downgrades or

curves, the expense of double railing may be worth while. In guarding the track two steel bars are placed parallel with the rail, one on the inside and one on the outside of the upper part of the trolley wheel. These guard rails form a snug guide preventing any great upward or sideward movement by the trolley wheel. This type of layout is expensive and can only be justified where trolley accidents occur with regularity.

It is pointed out by one meat plant safety engineer that when trolley accidents do happen, it is probably time to replace the trolley wheels since they are designed to hold to the rail. Derailment frequently occurs when wheels acquire flat sections or which start to rust and bind as a result of exposure to adverse atmospheric conditions. Removal of the wheels and a good cleaning and hot oil bath will do much to eliminate the latter type of difficulty.

TROLLEY CLEANING METHOD

A new mass production method for cleaning and derusting beef, sheep and hog trolleys is described in a special service report recently published by Oakite Products, Inc., New York. This method of cleaning trolleys is said to remove effectively fat, grease, oil and rust deposits, lubricate trolley rollers, and to provide for coating hook surfaces with edible oil while trolleys are held for re-use.

In addition to effecting substantial savings in time and money, this method is said to eliminate breakage or bending of trolleys, binding of rollers and loss of trolley weight as when other methods are employed.

Equipment required includes one wooden tank in which a specialized acidic-type solution is held at 180 degs. (live steam injection) for derusting; a welded seam steel tank for holding alkaline-type cleaning solution (heated by closed steam coils to 180 degs.); two welded seam steel tanks for rinse water (heated to 180 degs. by steam and condensate discharge), and one steel tank for paraffin oil (heated to 160 degs. by steam coils).

A pneumatic or electric hoist is suggested for moving the load of trolleys along a track installed above the centerline of the tanks. Simply constructed racks with yokes are used to hold the trolleys during cleaning.

In cleaning, a rack of 150 to 175 trolleys is immersed for 5 minutes in the alkaline solution, drained and rinsed and then immersed in acidic detergent for 5 to 10 minutes. The trolleys are

Sometimes a packer remodeling or constructing a plant can avoid or remedy the mistakes in killing floor arrangement made by a predecessor. I discussed some of these in the NP of August 10 and September 14.

In one small plant which was purchased recently by a processor he found that the hog bleeding rail had been placed so high above the scalding vat that the operator could not get at the release on the shackle. The new owner must decide whether to lower the rail or to build a platform from which the operator can unshackle the hog. In the latter case he must also construct a chute to deposit the carcass in the scalding vat.

The same plant housed facilities for beef killing but there were neither pritch plates nor cradles on the killing floor. Cattle can be skinned on the floor without these aids but the practice is not a good one. Pritching distributes carcass tension and viscera weight and provides steadiness for the carcass so that hide removal is facilitated.

Small plants usually place their offal material in steel drums. However, if chutes are used for offal movement they should be installed without sharp bends or tapering bottoms. One beef house had a chute in which it placed leg bones and heads. The chute jammed continually and much gang time was lost waiting for the chute to be freed of the bones. This chute made a sharp right angle turn and contracted in diameter toward the discharge end.

The sharp bend was eliminated but some jams still occurred. The trouble was finally cleared up by increasing the size of the chute and making its diameter uniform.

then rinsed and the roller ends dipped in hot paraffin oil. As the trolleys are raised from the paraffin oil tank, edible oil rustproofing solution is sprayed on the hook surface.

Further details and plans for the installation may be obtained from the Oakite company.

NEW REFRIGERATION CODE

First in a series of hearings on a proposed new state refrigerating plant code was held by the Wisconsin State Industrial Commission in Milwaukee, September 19. Commissioner Harry J. Burczyk explained that the proposed code would revise one instituted in 1918. The major change, he said, would regulate the use in refrigeration plants of new gases and refrigerants which have been developed in the last 25 years.

SURVEY SHOWS ANNUAL WAGE PLANS HAVE HAD HEAVY "DEATH" RECORD

Since the annual wage question is fast becoming an important problem in employer-employee dealings, case histories of 61 guarantee programs, active and abandoned, have been studied and analyzed by the National Industrial Conference Board to determine the elements of success or failure of the whole annual wage idea.

The survey of annual wage and employment guarantee plans points out that relatively few companies (employers of only a minute fraction of

the nation's workers) pioneered in the establishment of guarantee plans. The experience on which to base judgment as to the merits or feasibility of such programs is, therefore, limited.

Half the plans studied (actually 32 of 61) had been discontinued—most of them after less than five years' trial. Two of the programs, on the other hand, are still in effect after 20 years of operation.

Most of the employers surveyed installed employment guarantee and annual wage plans to provide their workers with a sense of security. "The advantages of steady work are self-evident," says the survey. "A wage earner may be paid by the hour, but

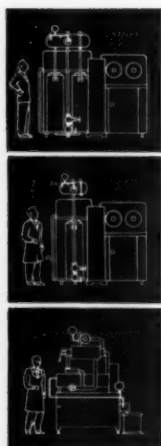
his needs for food and shelter continue throughout the year whether he is working or not. Pay by the year enables the worker to budget his expenditures, to purchase a home, and to provide for his children's education. Assured of steady work, the wage earner enjoys peace of mind, and feels that he is needed and wanted."

Guarantee programs, inherently geared to normal peacetime operations, declined during World War II. Eight plans were abandoned because of wartime conditions such as government control over materials, labor scarcities, transition of workers to war jobs, and other wartime problems. In five of these cases, however, suspension is considered temporary, and the expectation is that plans will be reactivated when normal conditions again prevail. These five companies indicate their approval of the basic idea of income security for their employees.

Seven companies point to the depression of the early Thirties as their reason for terminating their guarantee plans. While many firms report they can overcome seasonal employment difficulties, they are baffled in solving mass unemployment problems in the economic cyclical swing. In fact, some of the most ardent advocates of the annual wage idea admit that certain industries would be unable to assume the cost of an annual wage program until the whole problem of recurring depressions is solved.

The remainder of the annual wage and employment guarantee plans were discontinued for a variety of reasons.

Firms in the consumer nondurable fields (food, clothing, soap, and the like) are, according to the study, more favorably situated to provide stable employment than are manufacturers in the durable goods industries. The record shows that all employment guarantee and annual wage programs were dropped in the automotive industry and in the chemical industry.



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U. S. Will Rebroadcast Waring Shows Abroad

The Fred Waring show, two performances of which are broadcast each week by the American Meat Institute, has been selected by the U. S. Department of State for transcription and rebroadcast over the United Network to Latin America and the Orient. According to the State Department, these broadcasts are made in furtherance of governmental aims; the Waring program having been selected "as a medium for the portrayal of American life and culture to the peoples of other countries."

Recordings will start with the October 1 show (the one given at the annual meeting of the Institute) for rebroadcast that same evening. The program will be transmitted every Tuesday and Thursday thereafter. In accordance with government policy the commercial announcements will be deleted.

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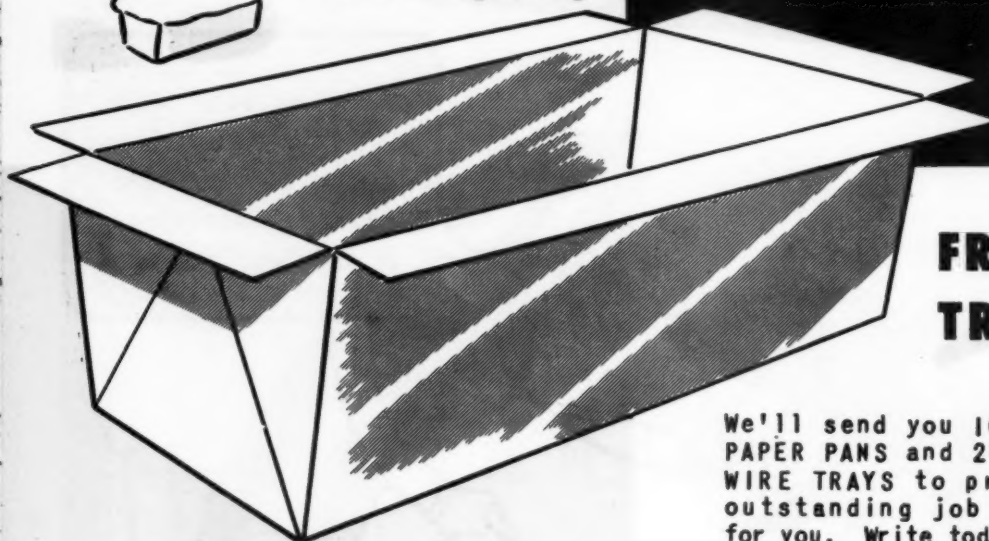
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ODT Exempts Army Meats from Carload Freight Rule

The Office of Defense Transportation has exempted shipments of meats and other perishable commodities for the armed forces from the carload freight requirements of ODT general order 18A, revised. The exemption, given in ODT general order 18A, revised 18, is effective immediately. All provisions relating to perishable foodstuffs expire October 21, 1946.

Exceptions from the minimum requirements of the carload freight order for export shipments of meat to the armed forces are as follows: When packed in boxes and consigned by or to the U. S. Army, Navy, Marine Corps or Coast Guard for export; when the quantity loaded in a packer type refrigerator car is not less than 40,000 lbs. if the inside length of the car is 36 ft.; or when the quantity loaded in a packer type refrigerator car is not less than 45,000 lbs., if the inside length of the car is 40 ft., or when the quantity loaded in an RS type refrigerator car is not less than 45,000 lbs.

OPA SPECIAL STAFF ON JOB

The specially trained investigation staff of the Office of Price Administration, which was organized two years ago to combat the professional racketeers engaged in counterfeiting and stealing ration currency, is now quietly investigating price rackets in various fields, Price Administrator Paul Porter has disclosed.

The special agents form a highly centralized organization keyed to fast and wide-ranging activity within the overall OPA enforcement staff. Stationed in regional offices and other important centers, they are under close national direction. Agents can be concentrated in areas that are the points of infection of a given black market operation and can be dispatched swiftly to any point in the nation to develop the evidence in a particular case. The centralized direction makes possible the close coordination of staffs in widely-separated cities.



The National Provisioner—September 28, 1946

FINANCIAL NOTES

Net sales of Wilson & Co., Inc., Chicago, in the third quarter amounted to \$97,551.77, a 12.5 per cent decline from the \$111,490,897 reported in the second quarter, it was announced recently. Average quarterly sales during the fiscal year ended last October 27 were \$117,159,634. The company pointed out, however, that sales of the current period should not be taken as an indication of the trend of profits, since seasonal and other fluctuations in the supply of livestock available for slaughter render a comparison with other periods inaccurate.

AMENDMENT 70, RMPR 53

Amendment 70 to RMPR 53, which became effective this week, provides a flat price on all sales of acidless tallow oil and acidless tallow to soap manufacturers. The price fixed is $\frac{1}{4}$ c over the ceiling for fancy tallow and is said by OPA to be more than ample to compensate tallow and grease manufacturers for any additional cost in reducing the free fatty acid from the 4 per cent maximum provided for fancy tallow to the 2 per cent provided for acidless tallow oil and acidless tallow. Sales of acidless tallow oil and tallow to those users who used this commodity prior to price control will remain under Article 2 of Maximum Price Regulation 53 at the individual freeze price provided in that article. In the future, however, no sale to a soap manufacturer may be made at any price in excess of $\frac{1}{4}$ c over the price for fancy tallow.

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Up and down the MEAT TRAIL

Personalities and Events of the Week

● The appointment of Woodrow W. Bailey as general superintendent of the Houston Packing Co., Houston, Tex., has been announced by G. L. Childress, general manager.

● Fire starting from undetermined causes on the roof of the eight-story beef kill building of Wilson & Co. in the Union Stock Yards, Chicago, this week razed the upper three floors and caused damage estimated at \$15,000 to \$20,000. There was no meat in the building at the time and only a few employees working; no one was injured. The blaze may have started in a refrigerator motor in a seventh floor storage room. A 4-11 alarm was sounded as a precaution against spreading of the flames by the high winds.

● Clinton P. Anderson, Secretary of Agriculture, has announced the resignation of Robert H. Shields as administrator of the Production and Marketing Administration and the president of the Commodity Credit Corporation. Shields, who will continue in his present position for several weeks, will leave government service to enter private industry.

● Frederick C. Schroth, 40, vice president of the J. & F. Schroth Packing Co., Cincinnati, O., was found dead recently in his office at the plant.

● New exhibition buildings for livestock were featured at the recent Stevens County Fair in Chewelah, Wash. Livestock belonging to members of 4-H and FFA club was shown at the fair.

● John Holmes, president of Swift & Company, recently made an inspection tour of the company's holdings at Fort Worth and San Antonio, Tex.

● Representatives of the Grocers and Meat Dealers Association and slaughterers in the Grand Rapids, Mich., area met recently with city officials to dis-

WOMAN HAS HER CHANCE

Cincinnati, O., meat packers have offered a Cincinnati housewife the management of a packinghouse for 60 days. The offer was made recently to Mrs. Dennis E. Jackson, president of the Cincinnati Consumers Conference, after she made a public statement defending OPA meat policies. The packers promised to pay Mrs. Jackson well if she could operate the plant under OPA regulations at a profit, "however slight."



MORRELL STAGES BARBECUE AT IOWA STATE FAIR

Approximately 2,000 farm youths—4-H Club members and Future Farmers of America—attended a barbecue given at the Iowa Centennial State Fair in Des Moines recently by John Morrell & Co., Ottumwa, Ia. Also participating in this event were Governor Robert Blue of Iowa; R. C. Pollock, chairman of the National Live Stock and Meat Board, Chicago; G. M. Foster, president, and J. M. Foster and G. A. Morrell, vice presidents, John Morrell & Co., Ottumwa. The Morrell chefs pictured are Al Reid and Jack Christian, of the company's Sioux Falls, S. D., plant. Scenes of the barbecue will appear in a Warner Brothers two-reel motion picture of the Fair which is scheduled to be released for national distribution next year.

cuss a proposed city ordinance providing for inspection of meat before, during and after butchering. The ordinance has the approval of the group except for the inspection fee. Under the law veterinarians would be paid \$2 per hour as inspectors. The meat dealers suggested that the fee be put on a number-of-animals-slaughtered basis.

● The New Aberdeen Packing Co., Aberdeen, S. D., has been purchased by Jerry Brodsky and will be operated under the name of Brodsky's Packing Co. The new owner hopes to remodel and renovate the entire plant and will do a wholesale business in fresh and cured meats and sausage as well as custom slaughtering.

● Bushnell Stockyards Co., Bushnell, Ill., recently held a successful 4-H hog show at that city. Approximately 200 hogs were exhibited with the prize winner selling at \$1.25 per lb.

● H. E. Woodruff, vice president of Avera Provision Co., Augusta, Ga., was recently elected director of organization for the Georgia Farm Bureau Federation.

● Tore S. Johansson, superintendent of Norrmalms Livsmedel, food packers

and distributors of Stockholm, Sweden, is spending a month in the Chicago area studying American meat packing and sausage manufacturing methods. His firm handles and processes fresh and cured meats, sausage and canned meats and distributes these products and other foods to dealers and through a number of retail outlets which it owns. The Norrmalms concern also operates restaurants, bakeries and a comprehensive catering service.

● Robert C. McManus, former general attorney for Swift & Company, Chicago, died this week at a nursing home in that city. He was 77 years old and had been associated with the packing company from 1897 until his retirement in 1931. Surviving are four sons, Fred, Robert, James and William.

● Morris Nelkin, Maurice Caplan and August Nitschman have incorporated the Nelkin Packing Co. at Houston, Tex. Capital is reported at \$50,000.

● The Interstate Commerce Commission recently heard rebuttal testimony at proceedings at which railroads asked an increase of 25c in freight rates. The carriers showed an estimated deficit for the coming year if allowed only to con-

tinue with present rates. P. E. Blanchard of the American Meat Institute sought to show that fresh meat and other packinghouse products had paid more than their share of rail revenues.

● **Arthur G. Pearson**, the new director of the department of purchasing practice and procedure of the American Meat Institute, recently was honored by *Purchasing*, the national trade magazine of purchasing agents. Mr. Pearson's picture was used as the cover of the July, 1946, issue. Mr. Pearson was honored by the magazine because of his performance as president of the Purchasing Agents Association of Chicago during the past year, because of his position as national director of the Purchasing Agents of Chicago, and because of other outstanding contributions. Mr. Pearson has made in the purchasing field. For several years he has taught courses in purchasing at Northwestern University and at the Illinois Institute of Technology. His experience in purchasing covers 17 years.

● **Roy Mitchell** has announced that an addition to his abattoir at Ontario, Calif., will be built at an early date.

● **Mrs. David Davies**, wife of the owner of the David Davies Packing Co., Columbus, O., is the proud owner of My Golden Hour, a horse which took third place in the five-gaited mare stake at the Le Bonheur horse show held recently at Memphis, Tenn.

● **Petersen Manufacturing Co.**, Los Angeles, Cal., manufacturer of meat and bone scrap and renderers of tallow and grease, will accept bids soon for construction of a mill and press building in that city. Estimated cost of the

proposed building is \$85,000. Plans were drawn by Edward Cray Taylor and E. W. Taylor, architect-engineers of Los Angeles and construction has been approved by CPA.

● **W. P. Clement** has announced plans for erection of a frozen food and meat locker building in Merced, Calif., at an estimated cost of \$75,000.

● **Pfaelzer Brothers**, Chicago meat wholesaler has announced the incorporation of business as of September 1.



M. PFAELZER

Newly elected officers are: **Monroe Pfaelzer**, president; **Ellard Pfaelzer**, vice president, and **Leonard Pfaelzer**, secretary-treasurer. Directors are the three officers and **Francis L. Harris**, who acts as counsel, and **Robert H. Heron**, an employee of the firm for the past 25 years. In announcing the incorporation **Monroe Pfaelzer** stated that the firm plans erection of a new plant as soon as materials are available.

● **Arthur C. Dorrance**, 53, president of the Campbell Soup Co. for the past 16 years, died this week at his home in suburban Ardmore near Philadelphia, Pa. Mr. Dorrance spent his entire business career with this company, entering its employ in 1914.

● **Lyndon D. Harris, jr.**, formerly of Derby Foods, has joined the Bob White

More Firms Maintaining Hospitality Headquarters

The following firms, in addition to those listed on pages 44, 46 and 47 in *THE NATIONAL PROVISIONER* of September 21, will maintain hospitality headquarters at the Stevens hotel during the American Meat Institute convention.

Custom Food Products, Inc., Chicago, Ill., will be represented by **James W. Jones**, **W. E. Kicker**, **A. R. Goodson** and **Roy L. Storck**.

Morton Products Co., Chicago, Ill., will have **Walter S. Morton**, **Ray Seipp** and **C. H. Jones** acting as hosts at the company's entertainment rooms.

The R. H. Monson Co., represented by **Roy Monson**, will maintain rooms. **Edward R. Seaberg**, Chicago broker, will also have headquarters in this suite.

George H. Dunlap, jr., **George Sunderland** and **Harold L. De Ford** will do the entertaining for **Sunderland, De Ford & Dunlap**, Chicago provisions brokers.

Martin Lipton, Inc., New York City, and **Keystone Brokerage Co.**, Chicago and Philadelphia, will keep open house and invite conventioners to drop in often.

● **Lee J. Kenyon**, secretary-treasurer of **Preservalline Manufacturing Co.**, Brooklyn, N. Y., will head the list of representatives acting as hosts at the firm's hospitality suite at the Stevens hotel during the convention.

● **Herman Waldman**, owner **Herman Waldman Co.**, Los Angeles, Calif., manufacturer of wheat binder flour, will maintain a hospitality suite at the Stevens throughout the convention, and invites packers and their friends to visit him in room 551A.

● **Barliant & Company**, Chicago packinghouse equipment brokers and sales agents, will maintain hospitality headquarters at the Stevens during the convention.

● **C. D. Mullinix** of the **Mullinix Division**, **Western Waxed Paper Co.**, will attend the convention and make his headquarters at the **Edgewater Beach** hotel on Chicago's north side.

Organization, Chicago. **Harris** will devote his time to field work and the national distribution of **Pinafore** canned chicken products, **Chicago Western** items that are handled by the **Bob White** organization. He was a naval aviator during the war.

● **Philadelphia Air-Dried Beef, Inc.**, organized to buy, sell, process and deal in meat products of all kinds, has been granted a charter for the conduct of its business as a corporation in Pennsylvania.

● A complete livestock exchange building will be constructed at **Amarillo, Tex.**, on the grounds of the **Western Stockyards Corp.** The building, now in the planning stage, will have room for 25 to 30 offices for traders, commission



MEAT PLANT UNDER CONSTRUCTION AT KINSTON, N. C.

Architect's sketch of the new plant of the **Kinston Packing Co.** which is being constructed at **Kinston, N. C.** **H. C. Ferguson**, president of the company, expects to start operations next spring. The plant will be of modern, fireproof construction, one story in height and will conform to **MID** specifications. The structure will contain about 36,000 sq. ft. of floor space and will have two beef beds and a capacity of 70 hogs per hour and will be able to turn out 75,000 lbs. of sausage per week. The plant site is on a main highway near **Kinston** and is also served by switch track; the plant grounds are already landscaped with groves of pine, dogwood and magnolia trees.



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SEE IT AT OUR HEAD-
QUARTERS — A. M. I.
CONVENTION — HOTEL
STEVENS, CHICAGO
SEPT. 30 - OCT. 2



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see our unique NEOTREAD
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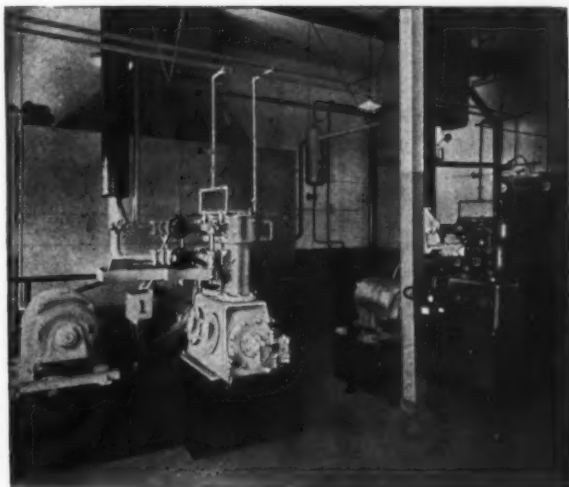
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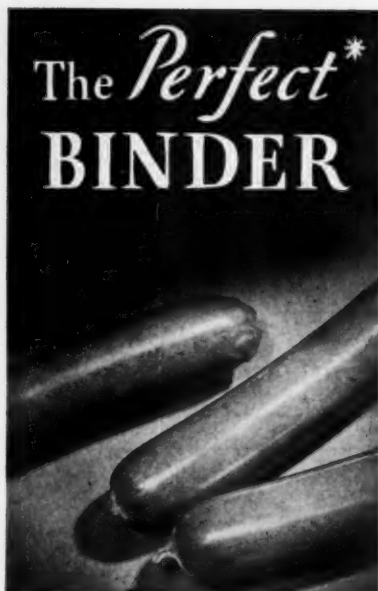
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By keeping the fat and moisture stabilized Special X Soy Flour holds the original freshness longer and reduces cooler shrinkage.

**HOLDS
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**SPENCER
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AND SONS, INC.
DECATUR 30, ILLINOIS

men and others. Jay Taylor and Eddie Johnson, owners of Western Stockyards Corp. and the Amarillo Livestock Auction Co., will erect the new building.

• Edward A. Chapman, 86, of South Wayne, Wis. and widely known throughout the state as a livestock buyer, died recently after a fall in his home.

• Park Cities Frozen Food Co. recently opened for business at Dallas, Tex. The company raises livestock on its own ranch to be slaughtered at its packing plant in Garland, Tex. The new plant has 1,568 lockers and complete facilities for processing meats.

• Bryce Hendershot has been named manager of a new hog buying station at Newton, Ia., for John Morrell & Co., Ottumwa, Ia.

• The Gillam, Burrell & Gillam Cattle Co., Waterloo, Ia., has filed articles of incorporation to run for a period of 20 years. Claud H. Gillam is president and Donald Gillam, secretary of the new firm which will buy and sell livestock as owners or on a commission basis. Capital was listed at \$50,000.

• The Hill Livestock Co., buying organization for Hill Packing Co., Topeka, Kans., has leased the C. M. & St. Paul stockyard at Charles City, Ia., and will use the yard as a concentration point for shipping horses to the company's Estherville, Ia., and Topeka plants.

• John C. Wisdom has opened a new stockyard at Des Moines, Ia., covering three and a half acres of ground. The yard has a new railroad siding, sorting and holding pens and a 20-ton scale.

• Walter C. Grew has been appointed assistant general manager of the Denver Union Stock Yard Co., Denver, Colo., according to a recent announcement by L. M. Pexton, president and general manager.

• The St. Louis, Mo., Hotel Association has announced that ten large hotels in that city will stop serving meat

Swift Getting Site For Plant at Clinton, Iowa

An option to purchase a 38-acre tract as a site for a new plant, one mile southwest of Clinton, Ia., was exercised this week by Swift & Company, it was announced by John Holmes, president. Negotiations are now proceeding with examination of title and other details preparatory to the purchase of the site.

"Swift & Company is acquiring the site with the intention of building a modern, federally inspected meat packing plant which will handle cattle, calves, hogs and lambs," said Mr. Holmes.

"Clinton was selected as a plant site because it fits into the company's plans for improving its facilities in serving livestock producers and also the consumers of meat and meat products.

"Present plans are to construct a modern plant in the near future, but the start of building operations will be governed by the availability of building materials and equipment and other prevailing conditions."

when current supplies are exhausted because of the recent OPA order restoring ceiling prices on restaurant meals containing meat items.

• F. B. Morrison, expert on livestock feeding, author and teacher at Cornell university, will address the Oklahoma Livestock Conservation and Production Clinic to be held in Oklahoma City on October 8. Five hundred packers, livestock producers and business men are expected to attend.

• The fourth annual meeting of the National Association of Hotel and Restaurant Meat Purveyors will be held at the Lake Shore Club in Chicago on October 7. Peter H. Petersen, association president, will preside at the meeting. On October 8, the board of directors will convene under Arthur Davis, chairman.

• Horsemeat dealers in Newark, N. J., report business increases ranging from 50 to 75 per cent due, they claim, to the current meat shortage. Sam Stromeyer, owner of the Whirlaway Meat Co. there, has reported a 75 per cent increase in customers.

• An investigation of the recent \$20,000 fire at Harry Kanig's abattoir, Dunmore, Pa., failed to disclose origin of the blaze. Most of Kanig's loss will be absorbed by \$19,000 of insurance.

• Governor M. C. Wallgren of Washington recently declared a "fat salvage week" throughout the state in order to boost intake of waste fats at meat counters and retail shops and help to end critical shortages.

• The ninth annual meeting of the Wisconsin Frozen Food Locker Association was held recently in Milwaukee. Elmer Ehle, state slaughter control officer, told the convention that tighter regulations governing locker operators would be enforced.

New York Trucking Strike Ended by "Bohack Formula"

After a strike had paralyzed trucking in New York for 17 days, the H. C. Bohack Co., Inc., of Brooklyn broke the deadlock last week by submitting the "Bohack Formula" as a working compromise. With the help of Mayor William O'Dwyer and his advisory committee, Bohack was able to suggest a solution. Within 24 hours 476 trucking firms accepted the "Bohack Formula" and their trucks began to roll once more.

The Bohack company ran an advertisement in 14 New York newspapers signed by E. Haberle, president, expressing the appreciation of its customers and employees to the Mayor and his committee for their assistance. The ad began with the statement, "Food at Bohack . . . Bohack trucks are rolling again—bringing the best meat, groceries and produce to your Bohack store."



In Savannah, Georgia IT'S LAYNE—95 percent

In picturesque, progressive and industrially important Savannah, Georgia, and her adjacent territory, Layne high efficiency Well Water Systems score 95 per cent. They are serving the city of Savannah, which is full 100 per cent Layne equipped—Ship Yards, Chemical Works, Dairies, Laundries, Cotton Compresses and Warehouses, Cotton Oil Plants, Lumber Mills, Paper Mills, Fertilizer Works, Packing Houses, Cement Works, Powder Plants, Cemeteries, Tourist Courts and numerous other industries. Such a record of preference is the direct result of outstanding efficiency, extraordinary quality and complete satisfaction provided by Layne Well Water Systems.

Layne high efficiency Well Water Systems are designed, built and installed complete by Layne's own engineers and field crews. Each System is thoroughly tested and adjusted for peak efficiency and low cost operation before delivery. From pump head to sand screen, every unit is made of the very finest quality materials.

If you wish illustrated literature, bulletins, etc., address Layne & Bowler, Inc., General Offices, Memphis 8, Tenn.

HIGHEST EFFICIENCY

Layne Vertical Turbine pumps are available in sizes to produce from 40 to 16,000 gallons of water per minute. High efficiency saves hundreds of dollars on power cost per year.

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**WELL WATER SYSTEMS
VERTICAL TURBINE PUMPS**

Institutional Priority

(Continued from page 9.)

This action gives Group 2 and 5 users priority over all other purchasers except the army and other institutional users for whom commitments have been authorized by OPA. OPA said that meat supplied prisons and hospitals must be "of the same comparable or reasonable substitutable types" they obtained in 1944.

The agency listed the following examples of these types:

Steaks, roasts or chops, or any wholesale cuts from which they are obtained; ground meat or stew meat, and wholesale cuts from which obtained; smoked meats, such as bacon, ham, or picnic hams; dry salt meats, such as bellies, jowls, plates, or fatbacks; processed meat products, such as canned meats or sausage; offal, such as livers, hearts or kidneys; miscellaneous items, such as tails, feet, snouts or ears.

If a supplier has transferred his establishment since 1944, his successor must furnish supplies the same as if there had been no transfer of business.

Amendment 4 to CO 2 also made two changes affecting the operation of federally inspected (or Class 1) slaughtering establishments for September and October. They are:

1: Federally inspected slaughterers whose quotas were adjusted by the Department of Agriculture for June, July or August, are being permitted by OPA to use the last adjustment granted them as quota bases for September and October.

2: No quota bases or adjusted quota bases issued under Department of Agriculture War Food Order 75.7 may be used for any accounting period beginning on or after October 27, 1946.

OPA is extending expiration dates of quota adjustments granted these slaughterers so that applications filed for permanent adjustments may be carefully analyzed while the temporary bases are in effect.

NEW YORK'S OPA SUPPORT LAW SUSTAINED BY COURT

Validity of the New York City municipal law providing fines and jail terms for violations of OPA rules was reaffirmed recently by State Supreme Court Justice Bernard Botein. Had the local law been upset, it would have crippled anti-black market activities being conducted through the city's War Emergency Court.

Replying to a contention by a defendant charged with ceiling violation that the Sharkey Act was to remain in effect only during the life of federal price control legislation in force at the time the local law was passed, Justice Botein declared that the New York City Council intended the Sharkey law to remain "in full force as long as any acts of Congress relating to price ... programs are effective."



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"...The first week after our loaf was put in Mil-O-Seal, we enjoyed a slightly better than 100% increase on sales - and last week we had another 80% increase over that!"

"...Mil-O-Seal has enabled us to ship seven to nine day hauls all summer without one case of spoilage or loss of weight!"

"...In a recent 14 day test we found no loss in Mil-O-Seal, while _____ casings averaged 1 oz. per day - a saving of .0025 per pound with Mil-O-Seal!"



OLDS PRODUCT OLOR LONGER

Mil-O-Seal stops ugly discoloration - keeps fresh, appetizing colors longer than conventional cellulose casings.



STOPS SHRINKAGE

No costly overnight "cooler shrinkage" - Mil-O-Seal practically stops all weight loss over extended periods.



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No loss of man hours removing slime even under long storage conditions. Mil-O-Seal stays sparklingly fresh and clean.



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No ugly product mould on Mil-O-Seal! The special properties of Miltex prevent formations of fungi and

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INCREASED DEMAND; LACK OF PAPER, BLAMED FOR SHORT SUPPLY OF LABELS

An acute shortage of paper and other basic raw materials plus the increased demand for labels by food processors are reasons advanced by leading producers in the field for the current difficulty in meeting this year's requirements of users. Production of paper, casein and starch for coating have simply not kept pace with this increased demand for finished products, they claim.

All label manufacturers are on an allocation basis, computed on past requirements, so far as the available paper supply is concerned. But 1946 demand has far exceeded that of the past and no adjustments have been made. As a result many producers are forced to substitute book, bond and other non-label papers in order to meet customer needs. Such processing slows up press production and, in many cases, results in labels of inferior quality as non-label papers do not lend themselves to varnishing and do not have the desirable glossy appearance.

Difficulty in replacing and re-conditioning old and worn out equipment is another contributing factor. Presses and other essential equipment were not available during the war and are still in short supply. Old and inadequate machinery is being overworked causing additional wear and breakdowns.

World-wide shortages and the existing unfavorable ceiling price of casein also greatly influence the dearth of finished products.

Label manufacturers and members of the paper industry, are directing every effort toward relieving the situation. Some favorable developments seem to point to improvement, such as the recent upward revision of ceiling prices on label papers.

Ham Cooking Methods

(Continued from page 12.)

it will have a lower temperature than the rest. Different hams should be used for the different temperature readings to get an accurate result.

If the temperature should fall below the desired level the cook time must be extended. Qualitywise, this is one of the focal points for supervision as the operators, at times, get in a hurry to quit. An undercooked ham will be tougher and have poorer flavor.

In chilling hams it is desirable to incorporate a means of circulating the cold water through the cook vat. Hams should be chilled rapidly to stop shrinkage, to get a firmly molded product and to prevent gelatin glazing. Lacking a circulating pump—the surest way to achieve rapid heat removal—the cold water should be piped to the bottom of the side farthest from the overflow.

WORK STOPPAGE GOES ON AT DAVID DAVIES PLANT

After almost three months the plant of David Davies, Inc., Columbus, O., is still strikebound and H. W. Jameson, president, says that "the company intends to keep the plant closed until its terms are met, even if it takes a year or more." According to Mr. Jameson, wages are not an issue and the company is willing to negotiate on the basis of discharging 15 men and two women who are considered "slow-down" experts and malcontent "rabble rousers."

Commenting that the union evidently believed that the company would stand for anything in order to operate during the period of price freedom, Mr. Jameson reports:

"About 180 production employees out of a total of 400 employees walked out the day after ceilings were eliminated, alleging that the strike was caused by foremen working, although the foremen always did work, and there was nothing in the contract to the contrary. They walked off at 10:20 a.m., without any notice, although there was a five-day clause in the contract, and left the slaughtered animals lying on the floor, hanging up, etc. Their work was finished without loss by the foremen and non-union employees."

There are 42 sausage formulas in "Sausage and Meat Specialties."



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UNTIL YOU'VE SEEN
BASI-KEEN
B. F. M. HEADQUARTERS
HOTEL STEVENS.....
A. M. I. CONVENTION
SEPT. 30 - OCT. 2



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MATERIALS • METHODS • SERVICE • FOR EVERY CLEANING REQUIREMENT

Much Talk, Little Action

(Continued from page 9.)

E. Hannegan to discuss with the Price Decontrol Board and other U. S. agencies ways and means of relieving the meat situation.

Representative Edith Nourse Rogers reported this week that when she urged President Truman to reconvene Congress to correct the meat situation he told her that Congress had taken the matter out of his hands when it created the Price Decontrol Board. In his press statement a little later the President declared:

"If, as I had urged upon the Congress, the price control legislation had been re-enacted in the early spring, many of these difficulties would have been avoided."

Meanwhile, Secretary of Agriculture Clinton Anderson about closed the door to early cattle and beef price adjustment by indicating that he could not act favorably on any beef industry advisory committee petition for decontrol.

Price Administrator Paul Porter came out against any 60-day suspension of price controls on meat and other scarce foods by saying that such a holiday might mean more immediate supplies but would reduce the amount available over the long haul.

Some Approve Controls

"Responsible livestock people and packers have told me privately," Porter said, "that a temporary suspension would strike a pretty severe blow to the meat industry; breeding stock might be marketed as a result of the higher prices."

After Representative Sabath of Illinois telegraphed the Justice Department demanding an immediate investigation "of collusion among meat packers, especially of those organized in the American Meat Institute, with a view to prosecution on apparent conspiracy in violation of the anti-trust statutes to strike against the public and due operation of the Price Control Act," the Institute described his charges as "an unadulterated falsehood, whether deliberate or otherwise."

"The plain facts are," the Institute said in a press statement, "legitimate meat packers have been buying and will buy every head of livestock they can purchase within OPA ceilings and legislation."

"Perhaps Congressman Sabath can figure out how the legitimate meat packing industry can produce any appreciable quantity of meat from the livestock that has been coming to market."

Packers held out little hope to Army authorities that they will be able to get the meat they need as a result of issuance of a 25 per cent priority on the meat production of federally inspected and certified plants.

These priorities are similar to set asides with certain exceptions. The Army will take 25 per cent of all Choice,

Good and Commercial beef, and also meat of other species. The percentage is based on the dressed weight and each packer's quota may be filled with pork, sausage, veal, beef, or lamb, regardless of the proportion of those animals killed. The meat does not have to be boned and frozen, but the Army is requesting slaughterers to bone and freeze if possible, as most of the meat is needed for shipment to our troops overseas.

As to packer views on the situation, perhaps they were summed up best this week by G. L. Childress, general manager of the Houston Packing Co, Houston, Tex., in a talk before the Texas Retail Grocers Convention at Galveston.

Said Mr. Childress at one point:

"The best way to get rid of an unworkable regulation is strictly to abide by it."

Paraphrasing Winston Churchill at another point he said:

"I was not hired to liquidate our business. . . . Our industry presented ample evidence in Washington when the present OPA bill was under discussion that the system hadn't worked, that it would not work and history will record the accuracy of those statements. . . . under the laws of supply and demand, we had an abundance of meat. At present, we have an abundance of regulations and practically no meat."



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Allegheny Stainless bars—rounds, squares and hexagons, including free machining grades; angles, plates, sheets, strip; seamless and welded tubing and pipe; pipe fittings; welding flanges and welding rod; bolts, rivets, washers. Also Carbon and Alloy Steels, Safety Floor Plate, Metal Working Tools and Machinery, etc.

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PLANNING A NEW PLANT?



You can obtain invaluable information from the many practical pages covering floor plans, construction, and modernization contained in the construction section of the Annual Meat Packers Guide. In addition to the many new plant layouts, the 1946 edition offers new ideas and construction principles to aid in planning any new construction or modernization project—plus an exhaustive list of manufacturers and suppliers of machinery, supplies, ingredients and services. There is a copy of the Guide in your plant—use it regularly. Published by The National Provisioner, Inc.

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NEW EQUIPMENT *and Supplies*

SOLID RUBBER TRUCK WHEEL

St. John & Co., Chicago, has announced development of the St. John Neotread wheel, trade name of its new black, solid rubber disc type truck wheel constructed with a Du Pont Neoprene cushion tread bonded to a hard rubber core. It is claimed that



such bonding of rubber to rubber, under uniform conditions of heat and pressure, eliminates the possibility of separation of the bond between tread and center, due to corrosion attacking the core material.

The Neotread wheel is complete with steel bearing retaining washers, felt grease retaining washer, zinc plated hub cap and a Zerk grease fitting. A cast iron grease grooved bushing in the hub is the only metal in the wheel proper and holds a split steel bearing race and roller bearings. Wheels are available in sizes from 5 to 16 in. diameters from stock or on special order.

The Du Pont Neoprene tread used is a material well known for its resistance to oil and acid, and recent tests conducted by Du Pont are claimed by the manufacturer to indicate that a solid Neoprene tire, compounded for resilience starts easier and takes less power to keep rolling. These advantages are combined with the proved quality of the hard rubber core employed to produce a wheel that is neat and easy to keep clean.

Neotread wheels can be used in smokehouses, retorts and Jourdan cookers, as well as in sharp freezers.

NEW TYPE HEAT UNITS

The Miskella Infra-Red Co., Cleveland, O., has announced development of Heatolier, a super-heat lamp unit opening the way for use of infra-red heat in many new fields. The Heatolier is a combination circular fixture embodying the basic principles of heat units, ordinary incandescent bulbs and the impending availability of circular fluorescent lamps.

In two models, A and B, of two and four lamp heat circuits respectively, the units may be had in either floor or ceiling type fixtures of simplified design which permits their use in any desired position for applying the infra-red rays. The smaller model A produces 250 or 500 watts heat dispersed in two opposite directions. Model B produces up to 1,250 watts heat dispersed in four directions. The low wattage seeing light may be used to illuminate objects to be treated with the heat rays. The units are light in weight and claimed by the manufacturer to be a solution for cold spots in plants and offices.

MOISTURE-SENSITIVE INK

"HygroInk," a liquid which, after drying, changes color with humidity, is now available for general use, according to Eljay Enterprises, Newark, N. J. It is the same ink which is used to sensitize industrial "HygroLabels," which are self-adhesive humidity sensitive stickers or labels. The makers say that the ink may be painted, sprayed or

printed on paper, cloth, metal or similar surfaces. It dries in a few minutes at any temperature from 110 degs. F. to 150 degs. F.

The ink, after drying, is humidity sensitive; that is, it turns from blue-green to pink as the humidity changes. The color change is distinct, definite and reversible—being a brilliant blue-green when dry and pink when moisture, dampness or humidity approaches the point where mold, mildew, corrosion, rust, warping, etc. takes place.

"HygroInk," after being applied to paper slips or tabs is said to be suited to check the degree of moisture in rooms, containers, tanks, etc., and to determine the amount of moisture in various products.

INFROPAGE PLASTICS

Infropake plastics, developed by the Chas. Fischer Co., Brooklyn, N. Y., are the result of years of effort to develop a plastic that will transmit visible light only, and at the same time absorb light waves, such as infra-red and ultraviolet rays, known to be harmful in overdose.

The range of industrial uses for infropake is said to be wide and varied. Wherever people work near lighting units that emit infra-red, ultraviolet or other harmful rays, goggles and windows made of infropake will furnish better protection. In the food field a packaging foil made of infropake is claimed to protect items exposed to harmful rays.

WASHING TANKS

The Pesco immersion gas burner tanks have increased by 200 per cent the blade cleaning capacity of tanks made by Pittsburgh Erie Saw Co., Pittsburgh. In the tank at which the men are working, saw blades are immersed in alkaline solution. The tank at right foreground rinses blades for two minutes, and the tank pictured in background contains heated rust-preventive solution.



FLASHES ON SUPPLIERS

OAKITE PRODUCTS, INC.: This New York manufacturer has announced the appointment of **J. C. Leonard** as sales manager of its industrial marketing division. Leonard had been manager of the company's Chicago division for 16 years. He will direct the marketing and service activities of Oakite's industrial field staff from headquarters in New York.

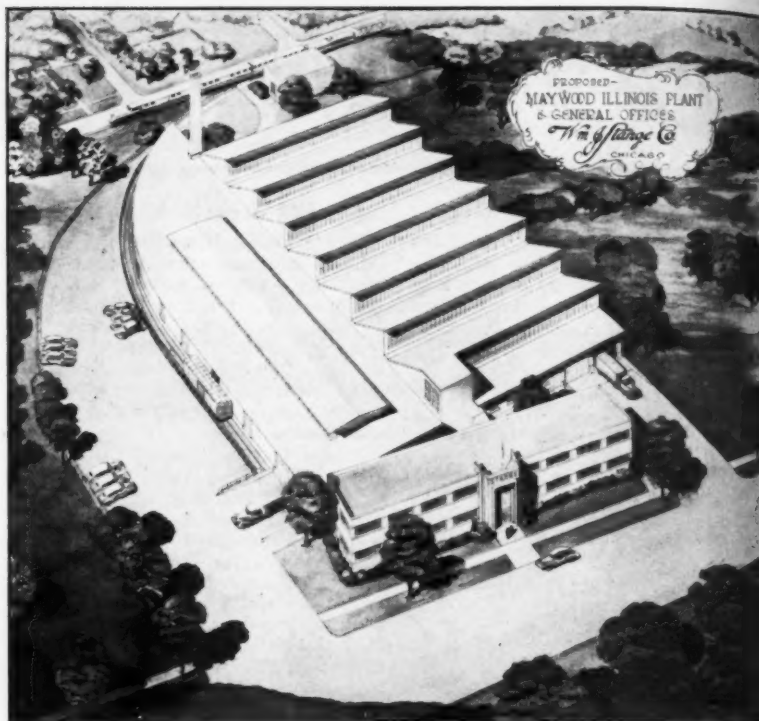
DOLE REFRIGERATING CO.: Ernest C. Wilbur, advertising manager, has announced that Dole Refrigerating Co. will maintain a display, featuring various applications of Dole plates for frozen foods, lockers, food storage and transportation, at the All-Industry Show to be held at Cleveland, O., October 29 to November 1.

MARLO COIL CO: This St. Louis, Mo., manufacturer of heat transfer equipment has opened a new sales office in Washington, D.C., to serve that general area. H. R. Iverson, recently released to inactive duty by the Navy, is in charge of the office, resuming his long career in the refrigeration industry which was interrupted by the war.

WILLIAM J. STANGE CO.: The firm has announced plans to construct a new plant and general offices in Maywood, a western suburb of Chicago, as soon as conditions in the construction industry permit. W. B. Durling, president, stated that the plant will repre-

sent an investment of more than \$500,000, and will contain approximately 100,000 sq. ft. of floor space, with tem-

perature and humidity control in principal processing departments. Architect's drawing of the new plant is above.



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WHITE—4 Mill Plastic
27 x 36.... \$6.62 per doz.
30 x 36.... 7.53 per doz.
36 x 40.... 7.96 per doz.
36 x 44.... 8.85 per doz.
Full Length Sleeves
\$6.00 per dozen pair

BLACK or WHITE
—8 Mill Plastic
27 x 36.... \$ 8.17 per doz.
30 x 36.... 8.87 per doz.
36 x 40.... 10.10 per doz.
36 x 44.... 12.38 per doz.
Full Length Sleeves
\$9.66 per dozen pair
Leggings, Hip Length
\$11.90 per dozen pair

MAROON—Heavy
Double-Coated Neoprene
27 x 36.... \$12.90 per doz.
30 x 36.... 14.00 per doz.
36 x 40.... 16.33 per doz.
36 x 44.... 20.50 per doz.
Full Length Sleeves
\$12.90 per dozen pair
Leggings, Hip Length
\$23.50 per dozen pair
All Prices F.O.B. Chicago.

BLACK
—12 Mill Plastic
27 x 36.... \$ 9.31 per doz.
30 x 36.... 10.15 per doz.
36 x 40.... 12.95 per doz.
36 x 44.... 14.35 per doz.

BLACK—Heavy
Double-Coated Neoprene
27 x 36.... \$12.90 per doz.
30 x 36.... 14.00 per doz.
36 x 40.... 16.33 per doz.
36 x 44.... 20.50 per doz.
Full Length Sleeves
\$12.90 per dozen pair
Leggings, Hip Length
\$23.50 per dozen pair

BLACK or WHITE
—Extra Heavy
27 x 36.... \$12.90 per doz.
30 x 36.... 14.00 per doz.
36 x 40.... 16.33 per doz.
36 x 44.... 20.50 per doz.
Full Length Sleeves
\$12.90 per dozen pair
Leggings, Hip Length
\$23.50 per dozen pair
Minimum order 1 dozen

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PROVISIONS AND LARD

Weekly Review

Canned Meat and Sausage Output Off; Other Processing Up

ALTHOUGH inspected slaughter of livestock was at a relatively high level during August, processing of meats and meat food products was only of moderate volume. A big share of the livestock slaughtered was consumed in the form of fresh meat. Canned meat and sausage production was smaller than a year ago, but totals of meat placed in cure and smoked and/or dried were larger than for the same month last year.

The decline in sausage output from 144,835,000 lbs. during August a year ago to 125,161,000 lbs. this year was evident in all kinds, but the sharpest drop was in output of fresh. Here the total was only a little over 19,000,000 lbs. compared with better than 33,000,000 lbs. a year earlier. Smoked and/or cooked at 94,169,000 lbs. was off about 5,000,000 lbs. while dried or semi-dried at 11,563,000 lbs. was down slightly from the 1945 figure.

Canned pork output at 52,089,000 lbs. was off over 20,000,000 lbs. from the total of a year ago and canned beef at 14,738,000 lbs. was down about 7,000,000 lbs. Production of sausage, soup and miscellaneous items were also smaller so that total canned meat output at 134,062,000 lbs. showed a drop of 31,000,000 lbs. compared with the year ago total.

Processing totals showing increases over a year ago included pork placed in cure, smoked and cooked pork meat. The bacon total at 50,972,000 lbs. was up sharply compared with the 32,016,000 total of a year ago.

Totals for the month of September are expected to be at lowest levels in years for livestock slaughter during the first four weeks has been extremely light.

CANADIAN BEEF EXPORTS

Canadian Meat Board exports of beef to the United Kingdom during the first seven months of 1946 totaled 30,000,000 lbs. of bone-in beef and 15,000,000 lbs. of boneless beef. In addition, 3,000,000 lbs. of boneless beef were shipped to the Netherlands. About 30,000,000 lbs. of beef were used in the production of canned meat for shipment to UNRRA, France and Belgium.

These exports represent the product of 167,000 head of cattle or 20 per cent of the inspected slaughter of beef animals during the first seven months of the year.

*MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION

	Aug., 1946 lbs.	Aug., 1945 lbs.	8 mos. 1946 lbs.	8 mos. 1945 lbs.
Meat placed in cure—				
Beef	6,246,000	11,206,000	46,256,000	63,247,000
Pork	176,835,000	147,132,000	1,909,003,000	1,603,273,000
Smoked and/or dried—				
Beef	2,155,000	3,687,000	20,427,000	29,072,000
Pork	135,363,000	116,873,000	1,185,961,000	1,048,781,000
Sausage—				
Fresh (finished)	10,429,000	33,459,000	236,807,000	340,592,000
Smoked and/or cooked	94,169,000	99,652,000	670,081,000	719,252,000
To be dried or semi-dried	11,563,000	11,724,000	73,689,000	87,931,000
Total sausage	125,161,000	144,835,000	981,167,000	1,147,775,000
Loaf, head cheese, chili con carne, jellyed products, etc.				
.....	17,116,000	21,038,000	146,360,000	166,857,000
Bacon (sliced)	50,972,000	32,016,000	400,921,000	249,051,000
Cooked meats—				
Beef	2,294,000	2,623,000	16,462,000	19,755,000
Pork	39,447,000	23,637,000	310,636,000	297,615,000
Canned meat and meat food products—				
Beef	14,738,000	21,203,000	95,249,000	167,435,000
Pork	52,089,000	72,569,000	487,847,000	605,064,000
Sausage	6,587,000	10,601,000	47,143,000	116,906,000
Soup	13,719,000	13,913,000	241,558,000	204,275,000
All other	46,929,000	56,841,000	290,050,000	437,909,000
Total canned meats	134,062,000	175,187,000	1,161,856,000	1,581,592,000
Lard—				
Rendered	88,244,000	79,737,000	863,086,000	792,078,000
Refined	77,252,000	74,121,000	747,224,000	671,100,000
Rendered pork fat—				
Rendered	6,536,000	6,769,000	56,163,000	69,572,000
Refined	5,173,000	4,778,000	40,625,000	48,310,000
Oleo stock	9,517,000	10,305,000	58,353,000	93,670,000
Edible tallow	6,764,000	7,910,000	42,644,000	74,251,000
Compound containing animal fat	26,653,000	23,378,000	176,426,000	180,790,000
Oleomargarine containing animal fat	2,128,000	3,726,000	20,562,000	34,790,000
Miscellaneous	3,447,000	4,291,000	27,621,000	36,701,000
*Total	935,365,000	893,652,000	8,111,771,000	8,120,252,000

*These figures represent "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

USDA Lifts Limits From Frozen Foods in Storage

Provisions of War Food Order 111, which placed ceilings on inventories of frozen foods in storage, have been suspended by the U. S. Department of Agriculture. Other provisions of the order, such as restrictions on storage of offal items in freezers, the ten-month-limit on refrigerated holdings, exclusion from storage of foods not needing refrigeration and limits on reservation of space, remain in effect.

Lifting of restrictions on inventories is possible, says the USDA, because the need for meat storage is now much less. Also, quick-freezing of foods has expanded rapidly, and created greater need for freezer storage, making ceiling inventories of frozen food in storage no longer practicable.

The freezer storage situation remains tight, however, and continued enforcement of other WFO 111 provisions, such as the ten-month-limit on cold storage, is necessary in order to provide freezing facilities for the new food crops.

To help ease the acute freezer space shortage, the U. S. Department of Agriculture and the Warehouse Industry Advisory Committee have urged operators of cold storage warehouses to use as much cooler space as possible for freezer space and to pile products in freezer space efficiently.

On August 1, total goods in freezers was only slightly below the all-time peak of 1944, and the 1946 peak was still about three months away. By September 1 a new record was established. The large amount of commodities in freezers is due largely to rapid expansion of the frozen foods industry. Between August 1 and November 1 of this year, it is estimated that between 100,000,000 to 200,000,000 lbs. of frozen foods will move into freezer storage. Principal commodities yet to move into freezers in 1946 are frozen fruit, vegetables, and poultry.

CHICAGO PROVISION STOCKS

A further sharp reduction was recorded in lard and stocks of clear bellies at Chicago during the first half of this month. Stocks of clear bellies at only 541,220 lbs. compared with 1,172,696 lbs. at the close of last month.

	Sept. 14, '46, lbs.	Aug. 31, '46, lbs.	Sept. 14, '45, lbs.
P. E. lard (a) ...	96,430	295,589	890,514
P. E. lard (b)
Other lard	3,265,113	3,249,025	6,699,706
Total lard	3,361,543	3,544,614	7,590,222
D. S. cl. bellies (contract)	25,200	210,700	4,700
D. S. cl. bellies (other)	516,020	961,996	3,001,746
Total D. S. cl. bellies	541,220	1,172,696	3,006,446
D. S. rib bellies

(a) Made since Oct. 1, '45. (b) Made previous to Oct. 1, '45.



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Johns-Manville ROCK CORK

MEAT AND SUPPLIES PRICES Chicago

WHOLESALE FRESH MEATS

*Carcass Beef

	Week ended Sept. 27, 1946 per lb.
Steer, hfr., choice, all wts.	2480
Steer, hfr., good, all wts.	2350
Steer, hfr., com., all wts.	1805
Steer, hfr., utility, all wts.	1805
Cow, commercial, all wts.	1805
Cow, canner and cutter.	1330
Hindquarters, choice	2750
Forequarters, choice	2245
Cow, hfr., commercial	1930
Cow, foreq., commercial	1705

*Beef Cuts

Steer, hfr., sh. loin, choice	3805
Steer, hfr., sh. loin, good	3740
Steer, hfr., sh. loin, com.	2580
Steer, hfr., sh. loin, util.	2555
Cow, sh. loin, com.	2580
Cow, sh. loin, util.	2255
Steer, hfr., round, choice	2780
Steer, hfr., round, good	2615
Steer, hfr., rd., commercial	1940
Steer, hfr., rd., utility	1655
Steer, hfr., loin, choice	3705
Steer, hfr., loin, good	3290
Steer, hfr., loin, commercial	2355
Cow, loin, commercial	2355
Cow, loin, utility	2030
Cow, round, commercial	1930
Cow, round, utility	1655
Steer, hfr., rib, choice	2955
Steer, hfr., rib, good	2700
Steer, hfr., rib, commercial	2155
Steer, hfr., rib, utility	1905
Cow, rib, commercial	2155
Cow, rib, utility	1905
Steer, hfr., sir., choice	3090
Steer, hfr., sir., com.	2155
Steer, hfr., cow flank	1355
Cow, sirloin, commercial	2155
Cow, sirloin, util.	1855
Steer, hfr., flank steak	2405
Cow, flank steak	2405
Steer, hfr., reg. chk., choice	2355
Steer, hfr., reg. chk., good	2390
Steer, hfr., reg. chk., com.	1805
Steer, hfr., reg. chk., utility	1605
Cow, reg. chk., commercial	1905
Steer, hfr., c. c. chk., choice	2255
Steer, hfr., c. c. chk., gd.	2130
Steer, hfr., c. c. chk., com.	1655
Steer, hfr., c. c. chk., utility	1605
Cow, c. c. chk., commercial	1655
Steer, hfr., fore Shank	1255
Cow, fore Shank	1255
Steer, hfr., brisket, choice	1730
Steer, hfr., brisket, good	1730
Steer, hfr., brisket, com.	1530
Steer, hfr., brisket, utility	1530
Cow, brisket, commercial	1530
Steer, hfr., back, choice	2655
Steer, hfr., back, good	1990
Cow back, commercial	1905
Steer, hfr., arm chuck, choice	2360
Steer, hfr., arm chuck, good	2250
Cow arm chuck, commercial	1730
Steer, hfr., sh. pl., gd. & ch.	1655
Steer, hfr., sh. pl., com. & ut.	1380
Cow short plate, commercial	1380

*Quot. on beef items include permitted additions for zone 5, plus 25c per cwt. for local del.

*Veal—Hide on

Choice carcass	2050
Good carcass	1950
Choice saddles	2325

*Veal prices include permitted addition for Zone 5, 25c per cwt. for double wrapping and 25c per cwt. for delivery.

*Beef Products

Brains	7 1/4
Hearts, cap off	15 1/4
Tongues, fresh or froz.	22 1/4
Tongues, cap, fresh or froz.	10 1/4
Sweet breads	23 1/4
Ox-tails, under 1/2 lb.	8 1/4
Tripe, scalded	4 1/4
Tripe, cooked	8 1/4
Livers, unblemished	23 1/4
Kidneys	11 1/4

*Veal and Lamb Products

Brains	9 1/4
Calf Livers, Type A	40 1/4
Sweetbreads, Type A	39 1/4
Lamb tongues	15

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.025. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

**Lamb

Choice lambs	3210
Good lambs	3090
Commercial lambs	3085
Choice hind saddle	3085
Good hind saddle	2510
Choice fores	3080
Good fores	2935
Hotel racks	4110

**Mutton

Choice and Good sheep	1585
Commercial sheep	1410
Choice and Good saddles	1385
Commercial saddles	1185
Choice and Good fores	1400
Commercial fores	1090
Mutton legs, choice	3005
Mutton loins, choice	1980

*Quot. on lamb and mutton are for Zone 5 and include 10c for stockette, plus 25c per cwt. for del.

Fresh Pork and Pork Products

Reg. pork loins, und. 12 lbs.	29 1/4
Picnics	29 1/4
Tenderloins, 10-lb. cartons	40 1/4
Tenderloins, loose	38 1/4
Skinless shldrs., boned in	29 1/4
Spareribs, under 3 lbs.	19 1/4
Boston butts, 3/8 lbs.	25 1/4
Boneless butts, c. t.	25 1/4
Neck bones	8
Pigs feet	8
Kidneys	10 1/4
Livers, unblemished	13 1/4
Brain	11 1/4
Ears	6 1/4
Snouts, lean out	6 1/4
Snouts, lean in	6 1/4
Heads	6 1/4
Chitterlings	6 1/4
Tidbits, hind feet	6 1/4

Prices on small lots and loose basis.

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs.	35 1/4
Parchment paper	25 1/4
Fancy skinned hams, 14/18 lbs.	35 1/4
Parchment paper	25 1/4
Fancy trim, brisket off, bacon, 8 lb. down, wrap	25 1/4
Square cut seedless bacon, 8 lb. down, wrap	25 1/4
Beef sets, smoked	25 1/4
Insides, D Grade	25 1/4
Outsides, D Grade	25 1/4
Knuckles, D Grade	25 1/4

Quotations on pork items are small lot, loose, wrapped, f.o.b. Chicago, subject to OPA quantity differential.

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$19.75
Regular tripe, 200-lb. bbl.	26.00
Honey, tripe, 200-lb. bbl.	30.50

Ceilings set under RMFR 149 and MPR 395, Zone 5, for small lots, no packaging or delivery additions included.

BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$34.00
80-100 pieces	34.00
100-125 pieces	34.00
Clear plate pork, 25-35 pieces	32.50
Brisket pork	30.00
Plate, beef, 200-lb. bbls.	33.00
Ex. plate beef, 200 lb. bbls.	34.00

Quot. on pork items are for carlot, Chicago zone, under RMFR 149, and for beef under RMFR 169.

SAUSAGE MATERIALS

Small lots, Chgo. zone, loose basis, under various ceiling orders.	
Reg. pork trim, (50% fat)	28 1/4
Sp. lean pork trim, 85%	29 1/4
Ex. lean pork trim, 95%	29 1/4
Pork cheek meat	29 1/4
Pork livers, unblemished	28 1/4
Boneless bull meat	28 1/4
Boneless chucks	28 1/4
Shank meat	27 1/4
Beef trimmings	27 1/4
Dressed canners	26 1/4
Dressed cutter cows	26 1/4
Dressed bologna bulls	26 1/4
Pork tongues	26 1/4
Boneless veal	26 1/4
Skinless neck, back, ham and shoulder fat	26 1/4

DRY SAUSAGE

*Corvett, dry, in hog bungs.....	50%
*Daringer	32%
*Farmer	42%
*Haltelner	42%
*B. C. Salami, semi-dry.....	33%
*Genoa style Salami.....	64%
*Pepperoni	52%
*Mortadella, semi-dry.....	22%
*Cappicola (cooked)	43%
*Prosciutto	38

DOMESTIC SAUSAGE

(Quotations cover Type 2, except where otherwise noted.)

Pork saus., hog casings Type 1...	31
Pork saus., bulk Type 1.....	26%
Frankfurts, in hog casings.....	26%
Bologna, natural casings.....	24%
Bologna, artificial casings.....	23%
Liver saus., fr., hog casings.....	23%
Sauk. liver saus., hog bungs.....	23%
Braunschweig, sewed bungs.....	28%
Braunschweig, other bungs.....	25%
*Head cheese	20%
New Eng., natural casings.....	30
Minced lunch, natural casings.....	20
*Tongue and blood.....	20%
*Blood sausage	24%
*Some	20%
Polish sausage	20%

*Sausage manufacturers' sales to retailers and purveyors of meals for Zoos 5. Quotations include all permitted additions.

*Individual sellers' ceiling.

OLEOMARGARINE

White domestic, vegetable.....	20
White animal fat.....	19%
Water churned pastry.....	18
Milk churned pastry.....	19
Vegetable type	20

SEEDS AND HERBS

	Ground	Whole for Saus.
Caraway seed	31	38
Onion seed	44	49
Mustard sd., fcy, yel.	23	..
American	23	..
Marjoram, Chilean	14	19
Oregano	15	18

SPICES

	(Basin Chgo., orig. bbls., bags, bales.)	Whole	Ground
Allspice, prime	28	32	
Resifted	29	33	
Chili powder	35		
Cloves, Zanzibar	20	23	
Glacier, Jam., unbl.	23	27	
Cochin	23	27	
Mace, fcy, Banda.....	
East Indies	
West Indies	1.75	34	
Mustard sour, fcy.....	34		
No. 1	22		
West India Nutmeg.....	90		
Paprika, Spanish	35		
Pepper, Cayenne	60		
Red No. 1.....	70		
Pepper, Packers	85		

VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago.....	15.13
Yellow, deodorized, salad or winterized oil, in tank cars, del'd Chicago	15.51
Deodorized and bleached soybean oil, in tanks, f.o.b. mills, Decatur	13.41
Corn oil, in tanks, f.o.b. mills.....	12%
Deodorized and bleached peanut oil, del'd Chicago.....	15.49

LARD

Prime Steam, tierces.....	18.30b.
Prime Steam, looms.....	17.30b.
Raw Leaf	17.25b.

Packers' Wholesale Prices

Refined lard tierces, f.o.b. Chicago C. L.....	19.05
Kettle rend, tierces, f.o.b. Chicago C. L.....	19.55
Leaf, kettle rend., tierces, f.o.b. Chicago C. L.....	19.30
Neutral, tierces, f.o.b. Chicago C. L.....	20.05
Standard Shortening, tierces, (North) c.a.f.	17.10
Standard Shortening, tierces, (South) c.a.f.	16.85
Hydrog. Shortening, tierces (North)	18.35
Hydrog. Shortening, tierces (South)	18.55

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1% to 1 1/2 in., 180 pack.....	22 @25
Domestic rounds, over 1 1/2 in., 140 pack.....	35 @38
Export rounds, wide, over 1 1/2 in.....	45 @49
Export rounds, medium, 1 1/2 to 1 3/4 in.....	31 @33
Export rounds, narrow, 1 1/4 in. under.....	33 @35
No. 1 weasands, 22 in. up 7	@ 8
No. 1 weasands, 24 in. up 9	@ 10
No. 2 weasands.....	5 @ 6
No. 2 bungs.....	10 @12
*Middle sewing, 1 1/4 @ 2 in.....	1.50@1.75
*Middle, select, wide, 2@2 1/4 in.....	1.65@1.85
*Middle, select, extra, 2 1/4 @2 1/2 in.....	1.75@1.95
*Middle, select, extra, 2 1/2 in. & up.....	1.75@2.00
Dried or salted bladders, per piece:	
12-15 in. wide, flat.....	10 @12
10-12 in. wide, flat.....	6 @ 8
8-10 in. wide, flat.....	3 @ 4

Pork casings:	
Extra narrow, 29 mm. & dn.	2.40@2.50
Narrow medium, 29@32 mm.....	2.40@2.50
Medium, 32@35 mm.....	2.00@2.10
Spe. medium, 35@38 mm.1.75@1.80	
Wide, 35@43 mm.....	1.95@2.05
Extra wide, 43 mm.....	1.75@1.90
Export bungs	20 @24
Large prime bungs.....	18 @20
Medium prime bungs.....	13 @15
Small prime bungs.....	8 @10
Middles, per set.....	20 @24
*South American product. All other prices listed are domestic casings.	

WORTH A TRIP!



TO CHICAGO

DON'T MISS BASIC'S KEEN NEW IDEA • SEE IT AT THE STEVENS

SEPT. 30 - OCT. 2

Basic
FOOD MATERIALS
INC.

806 Broadway
Cleveland 15

BUILT TO MEET RESPONSIBILITY PUMPS "by Aurora"



The able performance of our pumps, with high efficiency and lasting dependability, fulfills the fundamental purpose of our business. Put a PUMP "by Aurora" on that next liquids handling job. You'll LIKE IT, TOO!



Aurora Deep Well Turbines for all conditions—4" to 24"



Type AD Hor. Split Case, Two Stage Centrifugal



NSA Aurora Centrifugal Sump Pump

Type OD Hor. Split-Case Double Suction Single Stage Centrifugal



Type G M C Close-Coupled Centrifugal

Apeo Turbine-Type Pumps The simplest of all pumps. Ideal for small capacity, high head duties. Silent, compact and lasting.



Type GGU Side Suction Single Stage Centrifugal



APCO Horizontal Condensation Return Unit



APCO Single Stage Turbine-Type

Write for CONDENSED CATALOG M or See Our Catalog in SWEETS.

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AURORA
PUMP COMPANY

82 Loucks Street, AURORA, ILLINOIS



PREFERRED PACKAGING SERVICE

CELLOPHANE GLASSINE
GREASEPROOF PARCHMENT
BACON PAK LARD PAK

DANIELS MANUFACTURING CO.
RHINELANDER, WISCONSIN
CREATORS • DESIGNERS • MULTICOLOR PRINTERS

Better Seasonings Make

Better sausage

use

Angeline Brand

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H. Schlesinger

631-633 Towne Avenue
Los Angeles 21, California

Samples on Request

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**ALL MEATS
and PROVISIONS**

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ARTHUR HARRIS

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Cable: ARTHARRIS

Ref: Dun & Bradstreet

Superior Packing Co.

Price Quality Service

Chicago



St. Paul

**DRESSED BEEF
BONELESS BEEF and VEAL**

Carlots

Barrel Lots

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice.....	2605
Steer, heifer, good.....	2475
Steer, heifer, commercial.....	1990
Steer, heifer, utility.....	1750
Cow, commercial.....	1950

The above quotations do not include charges for koshering but do include 50c per cwt. for delivery.

KOSHER BEEF CUTS

Steer, heifer, fore, choice.....	2570
Steer, hfr., tri., choice.....	2465
Steer, hfr., tri., good.....	2370
Steer, hfr., tri., commercial.....	1970
Steer, hfr., tri., utility.....	1845
Steer, hfr., reg. chk., choice.....	2920
Steer, hfr., reg. chk., good.....	2855
Steer, hfr., reg. chk., commercial.....	2170
Steer, hfr., reg. chk., utility.....	1970

Above quot. include permitted add. for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for loc. del.

Steer, hfr., rib, choice.....	3080
Steer, hfr., rib, good.....	2915
Steer, hfr., rib, commercial.....	2280
Steer, hfr., rib, utility.....	2030
Steer, hfr., loin, choice.....	3030
Steer, hfr., loin, good.....	3415
Steer, hfr., loin, commercial.....	2480
Steer, hfr., loin, utility.....	2155

Above prices are for Zone 9, plus 50c per cwt. for del. Additions for kosher cuts, where permitted, are not included in prices.

FRESH PORK CUTS

Pork loins, fresh, 12 lbs. dn.....	30%
Shoulders, regular.....	22
Butts, regular 3/8 lbs.....	26 1/2
Hams, regular, under 14 lbs.....	24
Hams, skinned fresh, under 14 lbs.....	26
Picnics, fresh, bone in.....	22
Pork trimmings, ex. lean.....	32
Pork trimmings, regular.....	19 1/2
Spareribs, medium.....	18 1/2
Bellics, sq. cut, seedless, 8/12.....	21 1/2
Pork loins, fr., 10/12 lbs.....	32 1/2
Shoulders, regular.....	23 1/2
Butts, boneless, C. T.....	32
Hams, regular, under 14 lbs.....	24
Hams, sknd., under 14 lbs.....	26
Picnics, bone in.....	23 1/2
Pork trim, ex. lean.....	32
Pork trim, regular.....	19 1/2
Spareribs, medium.....	19 1/2
Boston butts, 3/8 lbs.....	25
Bellics, sq. cut, seedless, 8/12.....	21 1/2

Western

SMOKED MEATS

Reg. hams, under 14 lbs.....	25 1/2
Reg. hams, 14/18 lbs.....	27 1/2
Reg. hams, over 18 lbs.....	28 1/2
Skd. hams, under 14 lbs.....	26 1/2
Skd. hams, 14/18 lbs.....	28
Skd. hams, over 18 lbs.....	29
Picnics, bone in.....	28
Bacon, 8/12 lbs.....	27 1/2
Bacon, 12/16 lbs.....	28 1/2
Beef tongues, light.....	21
Beef tongues, heavy.....	21

DRESSED HOGS

Hogs, gd. & ch., hd. on, lt. fat in Sept. 27:	
Under 80 lbs.....	24 1/4
81 to 99 lbs.....	23 1/2
100 to 119 lbs.....	23 1/2
120 to 139 lbs.....	23 1/2
140 to 159 lbs.....	23 1/2
160 to 179 lbs.....	23 1/2
180 to 213 lbs.....	23 1/2

DRESSED VEAL

Hide off

Choice, 50@275 lbs.....	28 1/2
Good, 50@275 lbs.....	28 1/2
Commercial, 50@275 lbs.....	19 1/2
Utility, 50@275 lbs.....	17 1/2

Quot. are for zone 9 and include 50c for del. An additional 1/2c per cwt. permitted if wrapped in stockinette.

DRESSED SHEEP AND LAMBS

Lamb, choice.....	30 1/2
Lamb, good.....	28 1/2
Lamb, commercial.....	26 1/2
Mutton, good & choice.....	17 1/2
Mutton, utility & cull.....	14 1/2

Quotations are for Zone 9 dressed and stockinnetted.

FANCY MEATS

Tongues, Type A.....	28 1/2
Sweetbreads, beef, Type A.....	24 1/2
Sweetbreads, veal, Type A.....	41 1/2
Beef kidneys.....	15 1/2
Lamb fries, per lb.....	25 1/2
Livers, beef.....	25 1/2
Oxtails, under 1/2 lb.....	9 1/2

Prices 1. c. l. and loose basis for zone 9. For lots under 500 lbs., add \$0.625.

BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Breast fat.....	4.25 per cwt.
Edible suet.....	4.75 per cwt.
Indesible suet.....	4.75 per cwt.

CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended September 21, 1946:

	Week Sept. 21	Previous week	Year ago
Cured meats, pounds.....	5,335,000	4,278,000	6,498,000
Fresh meats, pounds.....	12,735,000	18,440,000	37,414,000
Lard, pounds.....	247,000	591,000	2,014,000

ARE YOU SURE ABOUT YOUR SALT?

● Are you using the right grade, the right grain, the right amount of salt? Does it meet your needs 100%? If you're not sure, we'll gladly give you the

answers based on your individual requirements. Absolutely no obligation, of course. Simply write the Director, Technical Service Dept. IY-9.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS
F.O.B. CHICAGO OR CHICAGO
BASIS

THURSDAY, SEPTEMBER 26, 1946

REGULAR HAMS

Fresh or Frozen	S.P.
8-10	22 1/2
10-12	22 1/2
12-14	22 1/2
14-16	21 1/2

BOILING HAMS

Fresh or Frozen	S.P.
16-18	21 1/2
18-20	20 1/2
20-22	20 1/2

SKINNED HAMS

Fresh or Frozen	S.P.
10-12	24 1/2
12-14	24 1/2
14-16	24 1/2
16-18	24 1/2
18-20	24 1/2
20-22	24 1/2
22-24	24 1/2
24-26	24 1/2
26-28	24 1/2
28-30	24 1/2
30-32	24 1/2

PICNICS

Fresh or Frozen	S.P.
4-6	20 1/2
6-8	20 1/2
8-10	20 1/2
10-12	20 1/2
12-14	20 1/2

Short shank 1/2¢ over.

BELLIES

(Square Cut Seedless)

Fresh or Frozen	Cured
Under 8	20 1/2
8-12	20 1/2
12-16	19 1/2
16-20	18 1/2
20-22	17 1/2

D.S. BELLIES

Clear	Rib
18-20	17 1/2
20-22	17 1/2
22-24	17 1/2
24-26	17 1/2
26-28	17 1/2
28-30	17 1/2
30-32	17 1/2
32-34	17 1/2
34-36	17 1/2
36-38	17 1/2
38-40	17 1/2

GREEN AMERICAN BELLIES

16-20	17
20-22	17
22 and up	17

FAT BACKS

Green or Frozen

reen or Frozen	
...	14 1/4
...	14 1/4
...	14 1/4
...	14 3/4
...	14 3/4
...	15 1/4
...	15 1/4
...	15 1/2

OTHER D.S. MEATS

Fresh or Frozen

Fresh or Frozen	
plates.	13 $\frac{1}{4}$
plates...	12 $\frac{1}{4}$
butts....	12 $\frac{1}{4}$

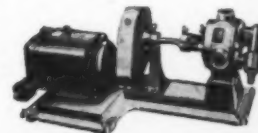
WANTED - A Letter From The Man Who Wants To Know How He Can Best Pump -

CLEAN LIQUIDS Of Any Viscosity

Do you have such a pumping problem?

Do you want to deliver it smoothly without pulsation . . . move it fast with low power consumption . . . do you want to lift the liquid up to 20 feet or up to its vaporization point as the case may be . . . do you want to move it any distance either vertical or horizontal . . . do you have limited space for the pumping unit . . . do you want a pump built for your job in the size and style needed?

If any of the above is your problem, ask VIKING today for free folder 46SS, and get the complete story about this original rotary "gear-within-a-gear" pump. It is especially adapted for solving such pumping problems.



See Our Catalog In SWEETS

VIKING PUMP COMPANY

CEDAR FALLS, IOWA

EASTERN FERTILIZER MARKETS

New York, Sept. 25, 1946

While a few cars of cracklings were sold at the ceiling price no sales of tankage and blood were reported due to the fact that some of the large packers have practically closed down. Fertilizer manufacturers are trying to secure additional materials as they are now starting to mix fertilizer for the coming season. There is no change in the South American situation and no trading reported.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b. production point.	\$30.00
Blood, dried 16% per unit.	5.53
per unit of ammonia plus \$7.50 per ton.	
*Unground fish scrap, dried, 60% protein nominal f.o.b. Fish Factory, per unit.	1.21
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	35.50
in 200-lb. bags	37.90
in 100-lb. bags	38.50
Fertilizer tankage, ground, 10% ammonia, 10% E. P. L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk	5.53
per unit of ammonia plus \$7.50 per ton.	

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works.	\$55.00
Bone meal, raw, 4 1/2% and 50%, in bags, per ton, f.o.b. works.	60.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit.	70

Dry Rendered Tankage

45/50% protein, unground, \$1.25 per unit of protein plus \$7.50 per ton.	
*Plus \$7.50 per ton.	

Watch the Classified Advertisements page for bargains in equipment.

ESSKAY QUALITY

BEEF • BACON • SAUSAGE • LAMB
VEAL • SHORTENING • PORK • HAM
• VEGETABLE OIL •

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"BOSS" UNIVERSAL LIFT No. 415

THE WORK STARTS AT THE FLOOR

From the floor paunches must be lifted to table level for trimming. "Boss" Lifts do this job best. Sound in principle and honest in construction, "Boss" Lifts are made in both manual and power operated models. Self-operating brake and gravity return makes "Boss" operation safe and simple. Space savers tool. Write for details.

"BUY BOSS" FOR BEST OF SATISFACTORY SERVICE

THE Cincinnati BUTCHERS' SUPPLY COMPANY

Equipment for the Meat and Rendering Industries Since 1882
801 S. CLEVELAND PLACE ST. LOUIS, CHICAGO 16, OHIO, U. S. A.
614 W. Exchange Ave., Union Stock Trade, Chicago 5, Illinois.

BY-PRODUCTS—FATS—OILS

TALLOWES AND GREASES

TALLOWES AND GREASES.—With livestock slaughter continuing at record low levels packers have practically nothing to offer on the market and soapers are relying upon renderers for a little product. The outlook for increased production, however, remains very dark for there is little prospect of any sizable increase in slaughter before the next 30 days. Some gain in cattle kill will probably come first, but the hog slaughter will not gain until the crop of spring pigs is ready which will be much later this year. Soap makers predict that supplies of their products for civilian use will be tighter in the near future than at any time during the war period and the situation will remain so until after the first of next year.

Quotations on grease which are more or less nominal include choice white at 8½c; A-white, 8½c; B-white, 8½c; yellow, 8½c; house, 8½c, and brown, 7½c. Quotations on tallow include edible at 9½c; fancy, 8½c; choice, 8½c; prime, 8½c; special, 8½c; No. 1, 8½c; No. 3, 8½c, and No. 2, 8½c. All prices are f.o.b. shipping point.

NEATSFOOT OIL.—Production is reported to be at the lowest levels in many years and no offerings are being made on the market.

OLEO OIL.—Offerings are lacking and the market is nominal. Extra oleo oil is quoted at 13.04c and prime oleo oil at 12.75c, both in tiers.

STEARINE.—Only a few small lots are clearing and no sizable offerings are to be found. The ceiling quotation of 10.61c continues to be quoted on prime oleo stearine while yellow grease stearine is quoted at 8.50c.

GREASE OIL.—Broad demand absorbs all offerings at firm rates. Orders greater than the supply.

VEGETABLE OILS

Late this week Stabilization Director Steelman approved a price increase of 1½c per lb. on cottonseed oil, although the OPA protested the action. Commensurate increases were also authorized on oils made from soybeans, corn and peanuts. OPA indicated the price increases will boost the retail price of margarine and shortening at least 2c a package, with similar increases on salad and cooking oils. Steelman also told the Department of Agriculture to go ahead and direct the OPA to raise the price ceilings on oils. The department had been urging such an increase for some time but there had been some question as to whether cottonseed oil came under the jurisdiction of the department. It is expected that the department will recommend that OPA grant such increases within the next few days, and under the law OPA must comply within ten days after the order is issued.

SOYBEAN OIL.—This was a quiet week in soybean oil trading. Most crushers were on the sidelines and were awaiting government action on revised ceilings. Some buyers were trying to fill orders on the basis of ceiling quotations at the time of shipment, but no trading was uncovered.

OLIVE OIL.—There is still a little olive oil in New York that has been shipped in by Spain, but most of this will go to fill standing orders. No new imports are expected and the market is expected to be very quiet for some time to come or until new trades with other countries are made.

COTTONSEED OIL.—Business was practically at a standstill this week with all interests awaiting new ceilings. Weather conditions in the cotton belt have been ideal and picking is well under way.

BY-PRODUCTS MARKETS

Blood

	Unit	Amount
Unground, loose	per ton	\$5.50

Digester Feed Tankage Materials

Unground, per unit ammonia	\$1.50
Liquid stick, tank cars	2.40

Packingshouse Feeds

	Carload	Per ton
65% digester tankage, bulk	\$34.40	
60% digester tankage, bulk	31.00	
55% digester tankage, bulk	27.60	
50% digester tankage, bulk	24.20	
45% digester tankage, bulk	20.80	
50% meat, bone meal scraps, bulk	28.00	
†Blood-meal	26.00	
Special steam bone-meal	65.00	(70.00)

Bone Meal (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$35.00 @ \$38.00
Steam, ground, 2 & 26	35.00 @ 38.00

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	\$ 3.85 @ 4.00
Bone tankage, unground, per ton	30.00 @ 31.00
Hoof meal	4.25 @ 4.50

Dry Rendered Tankage

	Per unit	Protein
Hard pressed and expeller unground		
55% protein or less	\$1.50	
55 to 75% protein	1.25	

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$1.00
Hide trimmings (green salted)	.50
Sinews and pizzles (green, salted)	.50

	Per ton
Cattle jaws, skulls and knuckles	\$45.00
Pig skin scraps and trim, per lb.	7½ @ 7½

Bones and Hoofs

	Per ton
Round shins, heavy	\$70.00 @ \$80.00
light	70.00
Flat shins, heavy	65.00 @ 70.00
light	65.00
Blades, buttocks, shoulders & thighs	62.50 @ 65.00
Hoofs, white	nominal
Hoofs, house run, assorted	40.00 @ 42.00
Junk bones	28.00

Animal Hair

	Per ton
Winter coll dried, per ton	\$ 00.00
Summer coll dried, per ton	35.00 @ 40.00
Winter processed, black, lb.	5
Cattle switches	40 @ 45
Winter processed, gray, lb.	8

*Plus \$7.50 per ton for ceiling price, f.o.b. shipping point.

**Denotes ceiling price, f.o.b. shipping point.

†Based on 15 units of ammonia.

‡Delivered Chicago.

Willibald Schaefer Company

☆ PROCESSORS OF ANIMAL FATS AND OILS ☆

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FOOT OF BREMEN AVENUE
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CHESTNUT 9630
TELETYPE
WESTERN UNION PHONE

HIDES AND SKINS

New buying permits, due Sept. 30, expected to be cut to around 30 percent of base period—Tanners face further reduction in operations as slaughter dwindles.

Chicago

PACKER HIDES.—The quiet in-between period in the packer hide market is drawing to a close and new buying permits are scheduled for release on Monday, Sept. 30. However, tanners do not appear too hopeful of securing enough hides to maintain their present curtailed rate of operation.

According to the USDA Meat Board, federally inspected cattle slaughter for the week ended Sept. 21 totalled 78,000 head, an increase of 24 percent over the previous week's all-time low of 63,000, but 78 percent below the 347,000 reported for the same week a year ago.

Calf slaughter last week was estimated at 86,000 head, six percent increase over previous week's 81,000, but 51 percent under the 176,000 reported same week a year ago.

The live cattle run at the western markets is maintaining the improvement shown previous week but a good part of these cattle, some estimate more than half, are being returned to farms for feeding, due to the record corn crop in sight and prospects of a very favorable feeding ratio during the coming winter months.

Using the Dept. of Agriculture figures as a basis, inspected cattle slaughter throughout the month of September has been far below the previous month. Hide buying permits, some traders estimate, will probably not run over 30 to 40 percent of the 1942 base period. Last month's permits were said to have been based on 70 percent of the base period but were not over 30 to 40 percent filled, and the outlook for the coming buying period is much less encouraging. The reduction in inspected slaughter during September will show up mainly in the kill of the larger local

and outside packers, who produce hides with the most desirable take-off.

OUTSIDE SMALL PACKERS.—The outside small packer market is strong at the ceiling of 15c flat, trimmed, for all-weight native steers and cows, and 14c for brands; bulls are quotable at 11½c for natives and 10½c for branded bulls. Offerings from this market last month were very disappointing. Reports that hides were being held back in some quarters seemed to be without foundation and the conclusion of traders was that the small packer kill was less than had been estimated. Operations of many small packers this month have been confined to calves and sheep.

PACIFIC COAST.—The Coast market was reported fairly well sold up during the last trading at the local ceiling of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points, but offerings were far below tanners' expectations.

FOREIGN WET SALTED HIDES.—The South American market was active at the opening of the week, when England bought around 100,000 frigorifico hides, with standard steers priced around 180 pesos, cows 169 pesos, and light steers 184 pesos; Buenos Aires tanners were also reported to have taken 5,200 Sansinena regular steers at 165 pesos.

COUNTRY HIDES.—The kill in the country is still light and should show no great increase until cold weather sets in. Country all-weights are readily salable at the maximum of 15c flat, trimmed, or 14c untrimmed, with brands at a cent less. In view of the losses country hide dealers had to take on their accumulation last month, sales during the coming trading period will likely be strictly on a replacement basis.

CALF AND KIPSKINS.—While the local packers engaged in calf and kip trading two weeks back, actual quantities sold were said to be far below normal. A similar situation prevailed in the small packer, city and country

calf and kipskin markets, which are all in a very tight position and quotable at listed ceiling prices, with the bulk of actual sales usually on basis of New York trim and selection at the prices quoted three weeks back.

SHEEPSKINS.—A few packer shearlings are still moving, with an active inquiry, although the season is well over. The movement is mainly in mixed cars, filled out with genuine spring lambs and fall clips. Packer shearlings are quotable at the ceiling of \$2.15 for No. 1's, \$1.90 for No. 2's, and \$1.00 for No. 3's. A straight car No. 1's sold this week at \$2.15, also a straight car of fall clips at \$3.75. Genuine spring lambs moved up last week, with early sales around \$2.75 each and \$3.00 each later paid; further sales were reported this week at up to around \$3.15 each, with reports that \$3.25 each may be obtainable now. Three mixed cars moved this week, No. 1 shearlings at \$2.15, genuine spring lambs around \$3.15 each, and fall clips at \$3.65@3.75 each. Pickled skins continue in active demand but production is light and most pullers well sold up; market is quotable \$7.75@8.00 per doz. packer production sheep and lambskins. Recent sales by midwest packers of packer wool pelts are credited at \$3.50@3.55 per cwt. liveweight basis, although confirmation is difficult; these prices reported paid for lambs running mostly westerns. There are rumors in other quarters of sales at \$2.90@3.00 per piece, reported to native lambs.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for week ended September 21, 1946, were 4,475,000 lbs.; previous week 4,889,000 lbs.; same week last year 4,789,000 lbs.; January 1 to date 246,826,000 lbs., compared with 261,656,000 lbs. a year earlier.

Shipments of hides from Chicago for the week ended September 21, 1946, were 5,329,000 lbs.; previous week 4,462,000 lbs.; same week last year, 4,451,000 lbs.; January 1 to date 167,799,000 lbs.; a year earlier shipments were 166,000,000 lbs.

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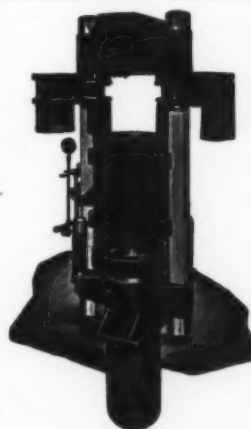


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CANADA'S MEAT STOCKS OFF

MONTREAL.—Canada's meat supply in cold storage dwindled by more than 6,200,000 lbs. in August with stocks on September 1 amounting to 51,343,477 lbs., compared with 57,496,424 lbs. on August 1 and 52,029,323 lbs. on the corresponding date last year.

Pork holdings on September 1 were 25,659,505 lbs., against 39,903,772 lbs. on August 1 and 24,494,212 lbs. a year ago. Beef stocks at 18,046,538 lbs. increased 5,543,743 lbs., but were 1,457,396 lbs. under last year's September 1 total. Veal holdings were 4,142,346 lbs., against 3,797,809 lbs. on August 1 and 5,734,835 lbs. on September 1 last year. Lard supplies were still low with 659,970 lbs. on September 1 against 831,664 lbs. on August 1 and 940,689 lbs. on September 1, 1945.

FIGHT MARGARINE CURBS

The American Soybean Association last week pledged itself to take an aggressive part in the fight for removal of federal and state restrictions on production and sale of margarine. A resolution commended the National Association of Margarine Manufacturers for its domestic oils and fats policy. The resolution warned that unrestricted importation of fats and oils would be disruptive to established industry and would work hardships on soybean growers.

WEEK'S CLOSING MARKETS

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. week.
	Week ended Sept. 26, '46	Week ended July 25, '46	
Hvy. nat. str.	@15 1/4	@27	@15 1/4
Hvy. Tex. str.	@14 1/4	@26	@14 1/4
Hvy. bott			
brnd'd str.	@14 1/4	@26	@14 1/4
Hvy. Col. str.	@14	@26	@14
Ex-light Tex.			
str.	@15	@26	@15
Brnd'd cows	@14 1/4	@26	@14 1/4
Hvy. nat. cows	@15 1/4	@27	@15 1/4
Lt. nat. cows	@15 1/4	@27	@15 1/4
Nat. bulls	@12	@20	@12
Brnd'd bulls	@11	@19	@11
Calfskins	23 1/2 @27	31 @30	23 1/2 @27
Kips, nat.	@20	27 @30	@20
Kips, brnd'd	@17 1/4		@17 1/4
Slunks, reg.	@1.10		@1.10
Slunks, hrls.	@55		@55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	24 @25	@15
Brnd'd all-wts.	@14	23 @24	@14
Nat. bulls	@11 1/4	@17	@11 1/4
Brnd'd bulls	@10 1/4	@16	@10 1/4
Calfskins	20 1/2 @23	25 1/2 @29	20 1/2 @23
Kips, nat.	@18	24 @25	@18
Slunks, reg.	@1.10		@1.10
Slunks, hrls.	@55		@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. str.	@15	20 1/2 @21	14 1/2 @15
Hvy. cows	@15	20 1/2 @21	14 1/2 @15
Buffs	@15	20 1/2 @21	@15
Extremes	@15	20 1/2 @21	@15
Bulls	@11 1/4	@14	@11 1/4
Calfskins	16 @18	@25	16 @18
Kipskins	@16	@24	@16
Horsehides	6.50 @8.00	10.00 @10.50	6.50 @8.00

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearings	@2.15	@3.00	2.10 @2.15
Dry pelts	@27	26 @27	25 1/2 @26

Book Review

NOT BY BREAD ALONE by Vilhjalmur Stefansson. Published by the Macmillan Company. Price \$3.50, 339 pages. Indexed.

Man cannot live by bread alone, as the Bible says, but he can live very well on meat alone, according to famed explorer Vilhjalmur Stefansson, who recounts many of his Arctic adventures and experiences in living on an all-meat diet in his latest book.

During his years of exploration in the Arctic, Stefansson lived for an estimated five years on a diet of meat and fish. He has lived in northern Canada and Alaska with forest Indians who ate nothing but meat. And for a year in New York he lived on an exclusive meat diet under the supervision of a committee of scientists.

Consequently, when Stefansson talks about meat in the diet he speaks with authority. He scotches many widespread superstitions and at the same time spins an exciting adventure yarn in proving his points about meat as a satisfactory food even for an exclusive diet.

He devotes considerable space to pemmican, the concentrated meat food on which trappers, explorers, Indians and hunters thrived during the eighteenth and nineteenth century pioneering period, and paints a good picture of how it influenced history. The timeliness of his discussion is indicated by the fact that he raises doubts about the decision by military authorities, said to have been made as a result of Exercise Muskox by the Canadian Army last winter, that pemmican cannot be used extensively as a concentrated ration.

Contrary to popular opinion, the author points out, animal husbandry developed before agriculture, and the continuing importance of the livestock and meat industry is suggested in the section which discusses the evolution of agriculture. Agriculture, Stefansson says, has made it possible for more people to subsist, but at the same time over-emphasis on non-protein foods has resulted in lowering of efficiency.

"Not By Bread Alone" should result in readjustments of many of the currently held theories of diet and health. It should be of great interest to all segments of the livestock and meat industry, as well as to general readers.

CUT BANDING COSTS



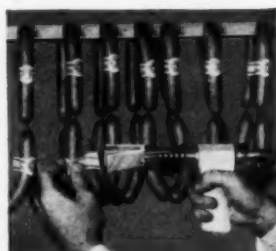
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CANADIAN STORAGE STOCKS

	Sept. 1, 1946	Aug. 1, 1946
Beef	18,046,538	12,502,796
Veal	4,142,346	3,797,809
Pork	25,659,505	39,903,772
Mutton and lamb	3,495,088	1,292,046

New Trade Literature

Refrigeration Appliances (NL 316).—A 40-page book furnishing comprehensive coverage of low temperature refrigeration appliances has been published by the Kramer Trenton Co. Designed for general usefulness to the application engineer in the freezing temperature field, the book contains information on the Kramer Thermobank system, maintaining uniformity of temperature, ice-coat control, multiple elevator systems, and descriptions of the component parts of the Thermobank system. Engineering data, illustrations and tables of performance and dimensions are included, plus photographs of various installations.—Kramer Trenton Co.

High Pressure Pumps (NL 325).—A four-page color catalog describing type ES small, high pressure pumps for pressures up to 200 psi explains how the new vertical design eliminates extra weight and side thrust on bearings and packing boxes and reduces vibration and noise. The brochure contains a photograph and cut-away illustration of the unit and details of construction of casings, impellers, shafts, rings and bearings. Charts list gpm capacity at various speeds for the 3, 5 and 6 stage units.—Economy Pumps, Inc.

Plastic Coatings (NL 328).—A comprehensive eight-page technical bulletin describing the Amercoat line of protective coatings is offered as a guide to selection of the proper coating for solving individual problems in industries concerned with corrosion and contamination control. Charts are included showing characteristics and properties of the various plastic coatings and their applications. A cost per square foot for materials and area formulae is provided.—Amercoat Division of American Pipe and Construction Co.

Floor Trucks and Casters (NL 329).—An illustrated 12-page booklet lists and describes the complete line of Nutting floor trucks, wheels and casters, with photographs of each model in two-wheel steel trucks, dolly type trucks, stationary and movable skids, and wagon trucks. Charts list dimensions, weights and capacity loads. Engineering data and construction features of semi-steel wheels and casters are included in the booklet.—Nutting Truck Co.

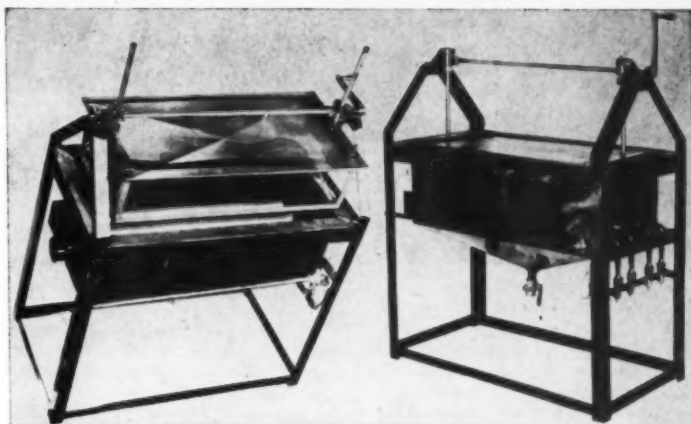
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STOCKS

Aug. 1,
1946
12,502.796
3,797.889
39,903.722
1,292,848

28, 1946

LIVESTOCK MARKETS *Weekly Review*

Meat Procurement By Armed Forces Exceeded 10 Billion Lbs. In War

Meat procurement by the United States Armed Forces during three and one-half years, all of the war period and part of the postwar period, totaled 10,386,000,000 lbs., the Department of Agriculture reveals. Lard purchases in the same period totaled 307,100,000 lbs. These figures were reported to the War Meat Board each week by the military representatives on the Board, and were confidential during the war.

The figures cover all military procurement from U. S. production except for relatively small quantities of fresh and cured meats purchased locally by training schools and small camps. The figures on frozen and cured meats have been converted to a carcass weight basis so as to adjust for boning and processing shrinks. Throughout the period covered approximately 60 per cent of the beef procured (excluding canned meats) was in the form of frozen boneless beef.

The figures on canned meat procurement represent the volume of contracts made by the Chicago Quartermaster Depot with meat canners. These contracts were classified according to the principal type of meat involved. For example the item canned beef includes canned corned beef, canned roast beef,

	Beef	Veal
1943	1,110.1	57.3
1944	1,526.5	82.8
1945	1,565.1	97.7
1946	252.8	7.6

¹First six months of year.

The following table shows military procurement of canned meats by years: (000 omitted)

	Beef	Pork
1943	12,897	96,503
1944	15,302	304,949
1945	22,530	207,273

¹First nine months of year.

MEAT PRODUCTION IS NEAR RECORD LOW

Meat production under federal inspection for the week ended September 21 totaled 70,000,000 lbs., according to the Department of Agriculture. This was 16 per cent above 60,000,000 lbs. produced in the preceding week, but 76 per cent below 293,000,000 lbs. recorded for the corresponding week last year.

Cattle slaughter under federal inspection for the week was estimated at 78,000 head, 24 per cent above the previous week's 63,000, but 78 per cent below 347,000 a year ago. Beef production was calculated at 34,000,000 lbs., compared with 28,000,000 the preceding week and 170,000,000 a year ago.

Calf slaughter was estimated at 86,

etc.; canned pork includes luncheon meat, canned bacon, canned hams, etc., canned sausage includes Vienna sausage, canned hamburgers, etc. The item all other excluding soup includes beef stew, meat and vegetable hash, chili con carne and other produces not consisting of "solid-pack" meats.

The tables in the adjoining columns shows annual purchases of fresh, frozen and cured meats and lard (000,000 omitted).

	Lamb and Mutton	Pork	All Meat	Lard
1943	107.5	805.9	2,080.8	52.4
1944	85.7	932.9	2,627.9	100.7
1945	81.2	850.9	2,594.9	148.3
1946	10.9	172.4	443.7	5.7

000 head, 6 per cent above 81,000 last week, but 51 per cent below 176,000 last year. The week's output of inspected veal was 10,000,000 lbs., as against 9,400,000 a week earlier.

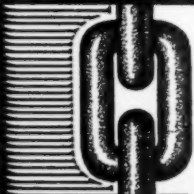
The number of sheep and lambs slaughtered for the week was estimated at 308,000 head, 22 per cent above 252,000 for the preceding week, but 28 per cent below 425,000 for the same period last year. Production of inspected lamb and mutton in the three weeks amounted to 12,600,000, 10,600,000 and 18,300,000 lbs., respectively.

Hog slaughter was estimated at 84,000 head, 5 per cent above 80,000 head slaughtered during the preceding week, but 82 per cent below 464,000 for the same week of 1945. Estimated production of pork was 13,000,000 lbs., compared with 12,000,000 last week and 80,000,000 last year. Lard production totalled 2,400,000 lbs., same as last week and compared with 16,000,000 in the same week last year.

LIVESTOCK AT 67 MARKETS

Receipts in August, 1946, local kill, shipments, as reported by the War Food Administration, Office of Production & Marketing Administration.

CATTLE			
	Receipts	Local slaughter	Shipments
Aug., 1946	1,931,514	809,134	1,157,280
Aug., 1945	1,964,967	890,809	1,073,655
5-yr. Aug. av.	1,718,079	873,539	815,588
CALVES			
Aug., 1946	629,960	320,507	308,549
Aug., 1945	620,097	364,505	258,184
5-yr. Aug. av.	596,247	363,253	235,388
HOGS			
Aug., 1946	1,832,376	1,124,135	713,875
Aug., 1945	1,291,606	863,427	426,929
5-yr. Aug. av.	2,218,800	1,575,862	637,412
SHEEP AND LAMBS			
Aug., 1946	2,176,029	855,327	1,330,738
Aug., 1945	2,270,458	931,427	1,333,096
5-yr. Aug. av.	2,645,700	1,194,331	1,438,700



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on September 26, 1946, reported by Office of Production & Marketing Administration:

HOGS (quotations based on hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$16.25 only	\$16.20 only	\$15.90 only	\$15.95 only	\$16.00 only
140-160 lbs.	16.25 only	16.20 only	15.90 only	15.95 only	16.00 only
160-180 lbs.	16.25 only	16.20 only	15.90 only	15.95 only	16.00 only
180-200 lbs.	16.25 only	16.20 only	15.90 only	15.95 only	16.00 only
200-220 lbs.	16.25 only	16.20 only	15.90 only	15.95 only	16.00 only
220-240 lbs.	16.25 only	16.20 only	15.90 only	15.95 only	16.00 only
240-270 lbs.	16.25 only	16.20 only	15.90 only	15.95 only	16.00 only
270-300 lbs.	16.25 only	16.20 only	15.90 only	15.95 only	16.00 only
300-330 lbs.	16.25 only	16.20 only	15.90 only	15.95 only	16.00 only
330-360 lbs.	16.25 only	16.20 only	15.90 only	15.95 only	16.00 only

Medium:

160-220 lbs.	16.25 only	15.50-16.20	15.90 only	15.95 only	16.00 only
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SOWS:

Good and Choice:

270-300 lbs.	16.25 only	16.20 only	15.90 only	15.95 only	16.00 only
300-330 lbs.	16.25 only	16.20 only	15.90 only	15.95 only	16.00 only
330-360 lbs.	16.25 only	16.20 only	15.90 only	15.95 only	16.00 only
360-400 lbs.	16.25 only	16.20 only	15.90 only	15.95 only	16.00 only
400-450 lbs.	16.25 only	16.20 only	15.90 only	15.95 only	16.00 only
450-550 lbs.	16.25 only	16.20 only	15.90 only	15.95 only	16.00 only

Medium:

250-550 lbs.	16.25 only	15.00-16.20	15.90 only	15.95 only	16.00 only
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SLAUGHTER CATTLE, VEALERS, AND CALVES:

STEERS, Choice:

700-900 lbs.	20.25 only	18.00-20.15	19.25-19.90	19.25-19.90	19.95 only
900-1100 lbs.	20.25 only	18.50-20.15	19.75-19.90	19.50-19.90	19.95 only
1100-1300 lbs.	20.25 only	18.50-20.15	19.90 only	19.75-19.90	19.95 only
1300-1500 lbs.	20.25 only	18.50-20.15	19.90 only	19.75-19.90	19.95 only

STEERS, Good:

700-900 lbs.	18.50-20.25	17.00-18.00	17.00-19.25	17.75-19.50	18.00-19.95
900-1100 lbs.	19.00-20.25	17.00-18.50	17.75-19.75	18.00-19.75	18.00-19.95
1100-1300 lbs.	19.50-20.25	17.50-18.50	18.75-19.75	18.50-19.75	18.00-19.95
1300-1500 lbs.	19.50-20.25	17.50-18.50	18.50-19.75	18.50-19.75	18.00-19.95

STEERS, Medium:

700-1100 lbs.	13.00-19.50	12.25-17.00	12.75-17.50	12.50-17.75	12.50-17.50
1100-1300 lbs.	13.50-19.50	12.75-17.50	15.00-18.75	13.50-18.00	12.50-17.50

STEERS, Common:

700-1100 lbs.	11.50-13.50	10.50-12.75	11.00-13.00	11.00-12.50	10.00-12.00
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HEIFERS, Choice:

600-800 lbs.	20.25 only	18.00-20.15	19.00-19.90	18.75-19.90	19.95 only
800-1000 lbs.	20.25 only	18.00-20.15	19.25-19.90	18.75-19.90	19.95 only

HEIFERS, Good:

600-800 lbs.	18.00-20.25	16.00-18.00	16.75-19.25	15.75-18.75	17.00-19.50
800-1000 lbs.	18.00-20.25	16.00-18.00	17.50-19.50	16.00-18.75	17.00-19.50

HEIFERS, Medium:

500-900 lbs.	12.00-18.00	12.00-16.00	12.00-17.25	11.25-15.75	12.00-16.50
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HEIFERS, Common:

500-900 lbs.	10.00-12.50	9.50-11.50	10.00-12.00	9.75-11.25	9.50-11.50
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COWS, All Weights:

Good	15.00-17.00	13.25-14.25	13.00-16.25	12.50-15.00	12.50-16.00
Medium	12.50-15.00	10.25-13.25	10.50-13.00	10.50-12.50	10.25-12.50
Cut. & com.	8.00-12.50	8.00-10.25	8.00-10.50	8.00-10.50	8.00-10.25
Canner	7.25-8.00	6.25-8.00	7.00-8.00	6.25-8.00	6.50-8.00

BULLS, (Ylgs. Excl.), All Weights:

Beef, good	13.25-13.50	13.00-13.40	13.00-13.15	13.00-13.15	13.00-13.20
Sausage, good	13.00-13.50	12.50-13.00	12.50-13.75	13.00-13.15	12.50-13.20
Sausage, medium	12.50-13.00	11.00-12.50	11.00-12.50	11.50-13.00	9.00-11.00
Sausage, cut. & com.	11.00-12.50	9.00-11.00	9.00-11.00	8.75-11.50	9.00-10.50

VEALERS:

Good & choice	15.00-18.00	14.50-19.25	13.00-15.50	15.00-17.50	14.50-17.00
Com. & med.	10.00-15.00	10.00-14.50	9.00-13.00	10.00-15.00	9.50-14.50
Cull	8.00-10.00	8.00-10.00	8.00-9.00	8.00-10.00	7.00-9.50

CALVES:

Good & choice	14.00-17.00	15.00-17.50	13.00-15.50	14.50-17.75	14.50-18.00
Com. & med.	9.00-14.00	10.00-15.00	9.00-13.00	9.50-14.50	9.50-14.50
Cull	8.00-9.00	7.50-10.00	8.00-9.00	7.50-9.50	7.00-9.50

SLAUGHTER LAMBS AND SHEEP:

SPRING LAMBS:

Good & choice	19.00-20.00	18.00-19.25	18.00-18.50	18.00-18.50	18.00-19.00
Medium & good	15.00-18.75	15.00-17.50	14.00-17.50	15.50-17.50	13.50-17.75
Common	12.00-14.50	11.50-14.50	11.00-13.50	12.50-15.25	11.00-13.25

YLG. WETHERS:

Good & choice	16.00-17.00	14.50-16.00	14.50-16.00	14.50-16.00	14.50-16.00
Medium & good	14.00-15.75	13.00-14.25	13.00-14.25	13.00-14.25	14.00-15.75

EWES:

Good & choice	9.50-9.75	7.50-8.00	8.25-8.75	8.25-8.75	8.25-9.50
Common & med.	7.50-9.25	6.50-7.50	7.00-8.00	6.75-8.00	7.00-8.00

Quotations on woolled stock based on animals of current seasonal market weights and wool growth. Those on shorn stock on animals with No. 1 and No. 2 pelts.

Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.



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OUR 65TH YEAR
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F. C. Rogers Co.
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A. L. Thomas
 Washington, D. C.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 15 centers for the week ended Sept. 21, 1946.

	CATTLE		
	Week ended Sept. 21	Prev. week	Cor. week, 1945
Chicago ¹	2,247	738	23,255
Kansas City	1,596	1,561	28,738
Omaha ²	1,456	1,431	23,066
East St. Louis	12,112	2,313	16,162
St. Joseph	3,189	1,046	15,177
Sioux City	676	366	9,487
Wichita ³	1,058	...	6,786
Philadelphia	2,128	1,375	3,031
Indianapolis	406	366	2,441
New York & Jersey City	3,222	2,128	11,573
Okl. City	3,973	3,279	18,808
Cincinnati	3,276	2,277	5,400
Denver	3,297	2,893	8,991
St. Paul	3,104	3,084	15,909
Milwaukee	1,323	...	3,842
Total	45,465	22,857	192,666

*Cattle and calves.

HOGS		
Chicago	8,884	5,992
Kansas City	2,532	2,444
Omaha	3,689	3,878
East St. Louis	3,094	2,570
St. Joseph	730	938
Sioux City	2,942	2,378
Wichita	859	...
Philadelphia	1,546	763
Indianapolis	1,026	1,042
New York & Jersey City	4,343	5,619
Okl. City	866	916
Cincinnati	1,494	2,070
Denver	2,461	2,611
St. Paul	1,988	1,724
Milwaukee	783	...
Total	37,237	32,945

¹Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

SHEEP		
Chicago ¹	4,526	4,923
Kansas City	15,463	11,899
Omaha	15,635	10,214
East St. Louis	6,668	5,820
St. Joseph	4,340	4,819
Sioux City	10,583	5,795
Wichita	1,235	...
Philadelphia	4,775	3,310
Indianapolis	4,357	3,048
New York & Jersey City	33,920	28,377
Okl. City	2,334	919
Cincinnati	5,590	4,295
Denver	17,108	13,512
St. Paul	3,715	3,308
Milwaukee	861	...
Total	131,310	100,239

¹Not including directs.

NEW YORK LIVESTOCK
 Livestock prices at Jersey City, September 23, 1946:

CATTLE:	
Steers, gd.	nom.
Cows, med.	\$13.00@13.75
Cows, com.	11.00@13.00
Cows, can. & cul.	7.50@10.00
Bulls	14.00

CALVES:	
Vealers, gd. to ch.	\$18.30@20.85
Vealers, med. to com.	16.50@17.75
Calves, gd. to ch.	19.00@19.50
Calves, cul.	11.00@14.00

HOGS:	
Gd. & ch.	\$16.70

LAMBS:	
Gd. & ch.	\$22.00@23.00

Receipts of salable livestock at Jersey City and 41st St., New York Market for week ended September 21, 1946:

	Cattle	Calves	Hogs*	Sheep
Salable	816	988	223	1,337
Total (incl. directs) ..	408	5,748	3,126	26,824
Previous week:				
Salable	177	810	233	946
Total (incl. directs) ..	479	5,115	2,537	22,770

*Including hogs at 31st street.

CORN BELT DIRECT TRADING

Reported by Office of Production & Marketing Administration

Des Moines, Ia., Sept. 26.—At the 10 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were mostly steady for the week.

Hogs, good to choice:

160-180 lb.	\$15.70 only
180-240 lb.	15.70 only
240-330 lb.	15.70 only
330-360 lb.	15.70 only

Sows:

270-330 lb.	\$15.70 only
400-500 lb.	15.70 only

Receipts of hogs at Corn Belt markets for the week ended Sept. 26, were as follows:

	This week	Same day last wk.
Sept. 20	2,400	2,000
Sept. 21	4,700	3,000
Sept. 22	3,700	2,700
Sept. 23	2,000	1,900
Sept. 24	2,300	2,500
Sept. 25	3,100	2,200

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ending September 21 were reported to be as follows:

AT 20 MARKETS, WEEK ENDED:			
	Cattle	Hogs	Sheep
Sept. 21	223,000	47,000	314,000
Sept. 14	148,000	41,000	278,000
1945	378,000	181,000	432,000
1944	387,000	340,000	556,000
1943	413,000	505,000	660,000

AT 11 MARKETS, WEEK ENDED:			
	Cattle	Hogs	Sheep
Sept. 21	34,000	...
Sept. 14	28,000	...
1945	150,000	...
1944	266,000	...
1943	389,000	...

AT 7 MARKETS, WEEK ENDED:			
	Cattle	Hogs	Sheep
Sept. 21	156,000	27,000	144,000
Sept. 14	99,000	22,000	137,000
1945	267,000	118,000	225,000
1944	283,000	208,000	323,000
1943	286,000	303,000	460,000

STOCKERS AND FEEDERS

Stocker and feeder shipments received in eight Corn Belt states¹ in August, 1946.

	Cattle and Calves Aug., 1946	Aug., 1945
Stockyards	242,322	149,315
Direct	80,380	53,274
Total, Aug.	322,702	202,589
July-Aug., 1946 ..	498,290	306,757

	Sheep and Lambs Aug., 1946	Aug., 1945
Stockyards	177,448	104,616
Direct	160,948	189,097
Total, Aug.	338,396	293,713
July-Aug., 1946 ..	436,261	453,935

¹Data in this report are obtained from offices of state veterinarians. Under "Public Stockyards" are included stockers and feeders which were bought at stockyards markets. Under "Directs" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards while stopping for food, water and rest.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday September 21, 1946, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 168 hogs; Swift, 172 hogs; Wilson, 363 hogs; Agor, 311 hogs; Shippers, 862 hogs; Others, 2,399 hogs. Total: 2,247 cattle; 1,646 calves; 3,415 hogs; 4,326 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	100	113	79	1,387
Cudahy	502	249	40	1,749
Swift	145	732	137	5,108
Wilson	363	864	81	1,865
Campbell	223
Others	8,441	597	413	2,834
Total	9,774	2,555	750	12,943

OMAHA

	Cattle & Calves	Hogs	Sheep
Armour	267	340	2,100
Cudahy	308	477	3,037
Swift	561	268	3,185
Wilson	146	216	...
Independent	...	154	...
Others	...	775	...

Cattle and Calves: Eagle, 39; Great-er Omaha, 155; Hoffman, 1; Roth-child, 24; Roth, 155; Omaha, 18; Kingan, 158; Merchants, 27. Total: 1,856 cattle and calves; 2,230 hogs and 8,342 sheep.

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	130	911	154	2,173
Cudahy	230	1,319	304	2,914
Hunter
Krey	84	...
Hell	114	...
Laclede	174	...
Sidloff	20	...
Others	2,528	224	862	1,581
Shippers	9,224	4,000	1,506	1,389
Total	12,113	6,514	3,382	8,057

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	217	219	259	3,281
Armour	168	158	234	1,059
Others	2,804	1,307	209	1,320
Total	3,189	1,684	702	5,660

Not including 225 cattle and 28 hogs bought direct.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	167	21	613	2,492
Armour	96	10	606	953
Swift	133	11	407	1,361
Others	183	9
Shippers	8,295	...	1,207	1,212
Total	8,874	60	2,923	6,018

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	91	429	514	1,235
Guggen-heim	50
Dunn-
Osterlag-	24	...	41	...
Dold	250	...
Sunflower	13	...	48	...
Pioneer	251
Others	4,115	...	479	77
Total	4,544	429	1,338	1,312

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	932	1,353	107	391
Wilson	795	2,330	166	429
Others	462	71	395	...
Total	2,189	3,754	628	820

Not including 138 hogs and 1,714 sheep bought direct.

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	455
Kahn's	1,525	118	318	2,289
Lorey	61	...
Meyer	224	...
Schlachter	103	112	...	85
Schroth	44	...	238	...
National	331
Others	1,220	456	332	839
Total	3,271	686	1,402	3,618

Not including 1,102 cattle, 148 calves, 64 hogs and 1,736 sheep bought direct.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	323	2,516	318	7,955
Swift	495	1,288	329	10,136
Blue
Bonnet	292	276	18	...
Rosenthal	60
Total	1,555	4,092	720	18,151

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	266	440	838	25,284
Swift	51	...	583	9,904
Cudahy	154	...	490	4,572
Others	2,344	98	531	38,931
Total	2,815	538	2,442	78,691

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	625	946	741	1,527
Bartusch	574
Cudahy	460	896	...	540
Rifkin	480	267
Superior	759
Swift	206	1,548	1,247	1,648
Others	2,176	2,288
Total	5,080	5,945	1,988	3,715

TOTAL PACKER PURCHASES

	Week ended Sept. 21	Prev. week	Cor. 1945
Cattle	58,106	34,366	204,476
Hogs	21,920	17,005	82,109
Sheep	151,833	112,402	226,259

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Sept. 20...	793	146	1,082	1,371
Sept. 21...	973	67	427	850
Sept. 25...	5,365	413	1,598	6,635
Sept. 24...	2,683	621	1,128	4,757
Sept. 25...	2,170	235	1,168	2,591
Sept. 26...	2,300	400	1,100	6,000
*Week	12,518	1,669	4,994	20,293
Wk. ago...	16,112	2,319	5,916	10,857
1945...	51,161	5,177	33,076	27,009
1944...	47,528	8,807	60,982	37,483

*Including 100 cattle, 82 calves, 1,877 hogs and 1,066 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Sept. 20...	862	56	342	1,222
Sept. 21...	874	20	39	55
Sept. 23...	3,291	67	...	2,582
Sept. 24...	3,051	147	95	1,430
Sept. 25...	2,927	224	...	1,010
Sept. 26...	2,000	160	200	2,000
Wk. so far...	11,260	538	295	6,522
Wk. ago...	11,226	595	481	3,261
1945...	19,217	1,193	2,573	4,834
1944...	16,736	468	3,804	3,014

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, Sept. 26, 1946:

	Week ended Sept. 26	Prev. week
Packers' purch	3,088	4,131
Shippers' purch	576	492
Total	3,664	4,623

SEPTEMBER RECEIPTS

	1946	1945
Cattle	47,093	191,715
Calves	7,855	17,657
Hogs	24,388	148,697
Sheep	60,486	105,135

SEPTEMBER SHIPMENTS

	1946	1945
Cattle	40,722	72,875
Hogs	1,778	12,063
Sheep	21,701	12,801

PACIFIC COAST LIVESTOCK

Receipts for five days ended Sept. 20:

	Cattle	Calves	Hogs	Sheep
Los Angeles	4,548	920	153	35
San Francisco	1,100	150	900	7,500
Portland	1,050	490	170	2,275

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MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production & Marketing Administration.)

WESTERN DRESSED MEATS

		New York	Phila.	Boston
STEERS, carcass	Week ending Sept. 21, 1946...	507	60	200
	Week previous	1,162	179	200
	Same week year ago	7,001	2,627	1,307
COWS, carcass	Week ending Sept. 21, 1946...	520	984	150
	Week previous	454	867	160
	Same week year ago	3,655	2,380	1,420
BULLS, carcass	Week ending Sept. 21, 1946...	2
	Week previous	91	2	...
	Same week year ago	573	24	166
VEAL, carcass	Week ending Sept. 21, 1946...	6,404	473	53
	Week previous	6,105	422	278
	Same week year ago	10,821	1,691	353
LAMB, carcass	Week ending Sept. 21, 1946...	10,741	2,710	3,680
	Week previous	12,739	3,737	5,231
	Same week year ago	17,840	6,540	8,962
MUTTON, carcass	Week ending Sept. 21, 1946...	3,094	773	1,265
	Week previous	6,326	895	2,185
	Same week year ago	8,771	2,408	3,118
PORK CUTS, lbs.	Week ending Sept. 21, 1946...	135,815	126,426	5,700
	Week previous	451,447	197,119	16,688
	Same week year ago	884,402	290,500	90,735
BEEF CUTS, lbs.	Week ending Sept. 21, 1946...	35,696
	Week previous	74,270
	Same week year ago	434,963

LOCAL SLAUGHTERS

CATTLE, head	Week ending Sept. 21, 1946...	3,222	2,128	...
	Week previous	2,128	1,375	...
	Same week year ago	11,615	3,081	...
CALVES, head	Week ending Sept. 21, 1946...	7,211	1,070	...
	Week previous	8,830	1,457	...
	Same week year ago	10,066	2,000	...
HOGS, head	Week ending Sept. 21, 1946...	4,345	1,546	...
	Week previous	5,619	763	...
	Same week year ago	28,881	6,682	...
SHEEP, head	Week ending Sept. 21, 1946...	33,920	4,775	...
	Week previous	28,377	3,310	...
	Same week year ago	40,949	3,650	...

Country dressed product at New York totaled 3,157 veal, no hogs and 121 lambs. Previous week 3,653 veal, no hogs and 147 lambs in addition to that shown above.

WEEKLY INSPECTED SLAUGHTER

A very slight increase was noted in slaughter totals at 32 inspected centers during the week ended September 21, but most totals remained near the lowest levels on record. Slaughter of sheep and lambs, the only class without live ceilings, was nearer normal than any other class of livestock.

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC				
New York, Newark, Jersey City...	3,222	7,211	4,343	33,920
Baltimore, Philadelphia	2,754	611	1,490	1,891
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis...	4,564	2,483	4,091	11,006
Chicago, Elburna	3,607	4,328	5,884	10,272
St. Paul-Wis. Group ¹	6,546	12,339	7,329	9,793
St. Louis Area ²	2,383	5,225	3,094	8,967
Sioux City	676	115	2,942	10,582
Omaha	1,297	259	3,689	15,635
Kansas City	1,906	3,482	2,532	15,463
Iowa & So. Minn. ³	712	5,210	10,280	28,064
SOUTHEAST				
	5,731	4,825	1,597	2
SOUTHERN CENTRAL WEST⁴				
	3,645	9,232	4,873	37,432
ROCKY MOUNTAIN⁵				
	3,319	600	2,964	21,598
PACIFIC⁷				
	10,160	3,109	3,434	50,430
Total	50,612	57,029	61,451	254,239
Total last week	40,511	33,612	56,989	208,114
Total last year	260,681	121,316	342,661	339,521

¹Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis National Stockyards, E. St. Louis, Ill. and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.

	Cattle	Calves	Hogs	Sheep
Week ended Sept. 20	2,979	856	1,080	0
Last week	2,965	2,230	855	0
Last year	4,107	2,929	5,193	432

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CLASSIFIED ADVERTISING CONTINUED FROM PAGE 47

PLANTS WANTED

FOR LEASE: Medium sized plant. Complete slaughtering facilities for cattle and calves. Must be B.A.I. Prefer plant having RR siding. Responsible eastern wholesaler. Negotiations to provide present management running plant. Write fully. W-278, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

CANNING PLANT: Medium sized, B.A.I. vicinity of New York City. Short time lease. W-279, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

PLANTS WANTED

WANTED: Medium sized slaughter house in corn belt, for hogs, cattle and calves. B.A.I. Processing and canning facilities needed. W-286, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

USE
NATIONAL PROVISIONER
CLASSIFIEDS

PLANTS FOR SALE

PACKING HOUSE FOR SALE: One of the best lamb killing plants in the city of Detroit. Everything in A-1 shape. Handle 600 per day easily, killing every day. Good killing floor, live stock pens, 3 inch water main. Can be certified house. This plant is ready to operate. Nothing needs to be done or be bought except live stock. W-280, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CLASSIFIED ADVERTISING

Undisplayed; not solid. Minimum 20 words \$3.00, additional words 15c each. "Position wanted," special rate minimum 20 words \$2.00, additional words 10c each. Count address or box number as 8 words. Headline 75c extra. Listing advertisements 75c per line. Displayed: \$7.50 per inch. 10% discount for 3 insertions.

each. Count address or box number as 8 words. Headline 75c extra. Listing advertisements 75c per line. Displayed: \$7.50 per inch. 10% discount for 3 insertions.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

POSITION WANTED

CANNED FOODS EXECUTIVE: Twelve years' experience, desires position as general superintendent or quality control manager. Young, aggressive, with excellent record and thorough knowledge of all phases of business. Now employed, W-215, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

DIVISION SUPERINTENDENT: Wants position west or southwest. Knows beef killing, hog cutting, butchering, casings and offal. Also edible and inedible rendering. Knows cost and can handle labor efficiently. W-281, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CASING FOREMAN: All around hog and beef casing foreman desires position with large or small firm. Willing to go anywhere. W-282, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

Packing House Manager

Manager for independent B.A.I. plant located in south. Must know packing house operations from buying of livestock to sales of finished product. The right man will find this to be the opportunity he is looking for. Give full particulars in first letter. W-264, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT SUPERINTENDENT-FOREMAN: Man capable of taking complete charge of inedible rendering plant located in Florida. Must be able to operate and keep in good repair all cookers, pumps, boilers, etc. Must be able to handle plant personnel. Excellent job for right party. State age, qualifications, experience and salary expected. W-283, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT SUPERINTENDENT-FOREMAN: Man able to take complete charge of an inedible rendering plant. Must have mechanical ability to operate and keep in good repair cookers, expeller, pumps, boilers, etc. Must be able to handle plant personnel. Wonderful opportunity for the right party. State age, qualifications, salary expected and experience. W-213, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT SUPERINTENDENT: Progressive independent packer has opening for plant superintendent. Must be thoroughly experienced in all plant operations. Must be familiar with all packing-house machinery and equipment and understand refrigeration. Must be able to handle plant personnel and control costs. State age, experience, family status and salary required. W-197, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Beef Man

Man with hotel supply or similar experience wanted to take charge of processing and sales of wholesale and fabricated beef cuts. Good opportunity with independent firm located in south. Give full particulars in first letter. W-265, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN: Wanted by west coast (general) sausage manufacturer. Must be experienced in sausage and meat production and allied lines. Prefer man with wide and general knowledge of seasons, flavorings, and condiments. References and provable sales record required. W-266, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MASTER MECHANIC: Progressive independent packer requires the services of a master mechanic, one thoroughly familiar with all packing-house machinery and equipment. Must thoroughly understand refrigeration. State age, past experience in detail, family status and salary required. W-199, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED SAUSAGE MAKER: For small packing plant located in western Nebraska. Capable of taking full charge. Also capable of using all edible by-products. Give details of past experience and salary desired. W-275, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SLAUGHTERHOUSE FOREMAN: Wanted by Alpena Packing Company, Alpena, Michigan. Top wages. Excellent working conditions.

EQUIPMENT WANTED

WANTED TO BUY: Two Anderson R-B expellers. Phoenix Tallow Co., Phoenix, Arizona.

EQUIPMENT FOR SALE

We can make immediate delivery subject to prior sale and our confirmation on 40,000 weatherproof fibre boxes, size 17x12x8 1/2. 169,344 cans, size 404x312, tops included. 6,908 wooden boxes, size 17x12x8 1/2 to accommodate cans. 148,176 cans, size 404x404, tops included. 17,875 wooden boxes, size 17x12x8 1/2 to accommodate cans. 188,836 cans, size 404x404, tops included. 11,500 shook, size 17x12x8 1/2 to accommodate cans.

READY FOODS CANNING CORP.
500 N. Dearborn St., Chicago 10, Ill.

2 ANCO BACON SKINNERS. Latest models No. 658, rated 400 to 800 pieces hourly capacity of smoked bacon, each complete with 2-H.P., 3-phase, 60-cycle, 220/440 volt, waterproof motor and a starter. Real bargains at \$550 each.
1 O'CONNOR FRESH FORK SKINNER. Late model, 400 to 600 pieces hourly capacity, for use on either fresh or smoked products; complete with 1/2 H.P., 3-phase, 60-cycle 220-volt motor. Price \$1,100. All machines were in daily use prior to being turned over to us in trade on our HIND-MASTER Skimmers and would be suitable for an operator just getting started or one with a very small production who wants good equipment at about half the new price. All were reconditioned by us and are in first-class operating condition but are being sold without mechanical guarantees. Ready for immediate shipment, all prices being net, f.o.b. our plant, cash with order. Immediate refund in case of prior sale. Dohm & Nelke, Inc., 4748 W. Florissant Ave., St. Louis 15, Mo.

MEAT PACKERS—ATTENTION

FOR SALE: 1-Anderson #1 expeller, 15 H.P. A.C. motor; 1-Meckin cracking expeller; 2-4x8 and 4x9 lard rolls; 1-Brecht 1000 lb. meat mixer; 1-4'x12' mechanical cooker; 1 #41 meat grinder; 1-2x7 Buffalo silent cutter; 1-Cresay #55 and 1-Victor #33 ice breaker. Send us your inquiries. **WHAT HAVE YOU FOR SALE?** Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N.Y.

MISCELLANEOUS

WANTED: Distributorships for machinery and equipment—Chicago and midwest territory. We have ample storage space and good contacts. If you have items to sell the packing house, rendering and food processing trades, we are interested in your proposition. W-268, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BUSINESS OPPORTUNITIES

PACKER WANTED

Wholesaler with modern plant and equipment wishes to contact independent packer, with an eye to the future, who is desirous of doing business in the Philadelphia area. Full details in first letter for quick action. W-267, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANT TO INVEST in small packing plant and take active charge of sales and distribution. Many years' experience as successful packing house operator and sales manager. Reply to Box W-285, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Managing partner for slaughter house in Vista, California. Must have \$20,000 or better. Write James Armstrong, Box 294, Vista, California.

— GET ACTION—USE —
NATIONAL PROVISIONER "CLASSIFIEDS"

WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for our weekly bulletins.

Refrigeration

- 500—REFRIGERATOR COLD PLATES, NEW, Stangard-Dickerson, 18"x72". Suitable freezers, cabinets, etc., (lots of 12 or more) reduced to.....ea. \$ 16.50
- 2—TEST FREEZERS—USED ONLY 60 DAYS, 5'x5'x6', 60" below zero, Black porcelain, each with 7 1/2 HP serval unit, two 5'x5'x6" HEAT TEST CABINETS. Original cost \$8500.00 Reduced to..... \$100.00
- 1—BRINE PUMP, Fairbanks-Morse, with 2 HP motor connected to pump shaft, 2" pump and motor on steel base..... 150.00
- 1—COMPRESSOR, Frick 7x7, Ser. #22294, flat belt drive from 25 HP motor, recently rebuilt, with magnetic starter & receiver 16" dia. x 70" long..... 1650.00
- 3—FREEZERS, OR WALK-IN REFRIG., EATERS, NEW, 24" long x 12 1/2" wide x 7 1/2".....ea. 2000.00

Sausage and Canning Equipment

- 1—SILENT CUTTER, 45" bowl, 7 knives, with 25 HP motor and starting switch, with separate unloader which has no motor..... 650.00
- 1—SILENT CUTTER, Buffalo #32, belt driven, excellent condition..... 235.00
- 2—SAUSAGE STUFFING TABLES, NEW, stainless steel top; 10'x46" wide..... 240.00
- 1—MIXER, Boss #40, 1500# capacity, worm dump, no motor or drive..... 500.00
- 1—MIXER, Reed, approx. 500# capacity, worm dump, with 5 HP motor, excel. cond..... 350.00
- 1—STUFFER, Oppenheimer 300#, 2 valves, 18 1/2" dia. x 41" deep..... 350.00
- 1—RETORT, horiz., 20" x 30" angle iron reinforced every 12", new shell..... 200.00
- 1—RETORT, vertical, with legs, suitable horiz. use, dia. 36"x7" overall..... 110.00

Rendering and Lard Equipment

- 1—Hydraulic Press, 500 ton, Dunning & Boschert, 2 raising cylinders, 6" rams excellent condition, used only seasonally, 30x40" curb, 20" ram with hydraulic pump, motor driven, on foundation..... 2500.00
- 2—HOGS, Mitts & Merrill, hopper openings 15"x18", direct motor driven, mounted on steel I-beam bases, with 50 HP motors, excellent condition; 1—210CD equipped with extra set new bearings..... 1200.00
- 1—23CV, Little used..... 1065.00
- 2—COOKERS, NEW, 4x10, internal pressure, inside shell 3/8", outside shell 1/2", 20 HP, silent chain drive, 6 week delivery, each..... 3750.00
- 3—COOKERS, NEW, dry rendering, 4x7 I.D., welded, internal pressure, 10 HP motor, quick delivery, each..... 2750.00
- 1—KETTLE, S. J., 200-gallon, bottom out, cast iron..... 225.00
- KETTLES, S. J., 400-gallon, 1175 ea.; 30-gal., 145 ea.; 20-gal., \$130 ea.

General Packing House Equipment

- 1600—BAKE LOAF PANS, Weaver Aluminum, 5 lb., each..... 1.85
- 2—SAWS, ALL-American Meat & Bone Saw, late style, single phase, guaranteed, each..... 195.00
- 2—TRIMMING TABLES, NEW, 12'0"x48" x36" high, stainless top, high back, removable cutting board 18" wide..... 267.50
- 6—PLATFORM SCALES, NEW, Toledo dial type, Style 8821-PC, high column, platform 30x30, 1000# dial x 1 1/2" graduation, 2 tare beams, each..... 425.00
- 1—BAND SAW, 36", Jones-Superior, with Stationary table motor and drive..... 425.00
- 1—Belly Roller, Mech. Mfg. direct drive, without motor..... 175.00
- 1—SMOKE MAKER, Iron Fireman, practically new..... 350.00
- 90—OLIVE VATS, 175-gal. for meat, ea. 6.00

Visit Our Stevens Hotel Headquarters During the A.M.I. Convention

Telephone, wire or write us if interested in any of the items above, or in any other equipment. We solicit your offerings of surplus and idle equipment as we have buyers for most types.

Please Note Our New Address

BARLIANT AND COMPANY
BROKERS - SALES AGENTS
ADELPHI BLDG. • 7070 N. CLARK ST.
CHICAGO 26 • SHELDRAKE 3313

SPECIALISTS
In Used, Rebuilt and New Packing House Machinery, Equipment and Supplies

Meat and Gravy

Helga the heifer, a nondescript cow without even a decent pedigree, was the center of attraction recently in Hollywood's swank Biltmore hotel. Helga was brought to the hotel and shared the spotlight with stars Victor Borge and Mary Anderson as a publicity stunt to publicize Heifers for Relief, an organization supplying animals to the starving in Europe. Helga polished off the corn flakes on the plate set out for her and then started on the daisies draped around her neck. When these were gone she appeared to become very bored with the whole proceeding.



Thieves who broke into the yard at the plant of Anthony Bonuomo, Philadelphia, Pa., drove off in the owner's truck, leaving the gate open. An uncounted number of sheep and 21 calves trotted out to freedom. The alarm was spread when two of the calves mooed loudly in the ear of a man sleeping on a nearby doorstep. Within a short time police and citizens were riding hard through the streets rounding up the strays. Sometimes it's a good idea to lock the gate after the theft has occurred!



A cow and a heifer, evidently bent on doing their bit towards alleviating the meat shortage, recently presented themselves at the door of the W. H. Butcher Packing Co. at Oklahoma City, Okla., and mooed loudly for entrance. Bob Butcher, one of the firm owners, notified police and the bovines, frustrated in their humanitarian intent, were removed to the city pound to await their owner.



John Herouvim, New York city tavern owner, recently caused his competitors to believe this talk of meat and beverage shortage to be mere fiction, when he served 600 lbs. of choice tenderloin steak, 35 cases and 600 bottles of beer absolutely free to all his servicemen and ex-G.I. patrons. Mr. Herouvim, who is noted for his generosity to service men and women said, "I don't want money. I got too much of it."



Two Detroit, Mich., patrolmen fired eight shots before they brought down their quarry, a runaway steer. A representative of the Hyman & Snow Packing Co. claimed the carcass. Only damage in the roundup was a shattered glass window.



The French Ministry of Food recently investigated a complaint from the citizens of the small town of Oyonnax, who had received a shipment of eight beef carcasses and 168 oxtails, 21 tails for each beast.

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The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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